

...Happy Valley...
**Culinary
Week**

(celebrating local restaurants & local food.)

Penne Ala Vodka

By El Gringo

Ingredients:

- 2 oz. Extra Virgin Olive Oil
 - 1 oz. Sliced Garlic
 - 4 oz. Diced Tomatoes
 - 2 oz. Vodka
 - 6 oz. Marinara Sauce
 - 2 oz. Heavy Cream
 - Pinch Salt/Pepper & Basil
 - 1 oz. Romano Cheese
 - 10 oz. Penne Pasta (or choice)
 - Garnish with Fresh Chopped Parsley
-
- In a medium saute pan add olive oil, garlic and diced tomato
 - Render garlic until light brown
 - Deglaze with vodka away from open flame
 - Return to flame, vodka will ignite. When the fire subsides, add marinara followed by cream, salt and pepper
 - Reduce by 1/4, add basil, romano cheese and penne. Toss and serve.