

Vodka Pasta

Adapted from Bon Appetit, Sometime Before 2000

TOTAL TIME: 40 minutes

Demo by Rick Jerz

This meal is excellent for special occasions (New Year, Birthdays, & Special Dates). It's easy and fun to prepare.

Ingredients

4 servings (original recipe is *doubled*)

		Cost (as prepared)
4	tablespoons extra-virgin olive oil	\$.80, Costco
2	cups shallot, finely chopped (about a pound)	\$ 5.29, Whole Foods
$\frac{3}{4}$	Teaspoon crushed red pepper flakes	\$.02, Amazon
1	cup vodka (Smirnoff)	\$ 4.92, MGM Wine & Spirits
1	tsp. salt	\$.06, Amazon
1 1/2	cup whipping cream	\$ 2.99 Trader Joe's
1 1/2	cup tomato sauce	\$ 1.19 Trader Joe's
16	ounces Rigatoni pasta	\$.99, Trader Joes
16	ounces prosciutto, chopped	\$ 7.98 Trader Joes
1 1/2	cup asiago cheese (about 4 oz)	\$ 8.5, Whole Foods
4	tablespoons fresh parsley, chopped	\$.75, Whole Foods
4	tablespoons fresh basil, chopped	\$ 1.75, Trader Joe's
	Total Cost, as prepared	~ \$35 for 4, about \$8.75 per serving

Supplies for Cooking

Copper pot, boiling pot, knife, cutting board, Mini food processor, spatula, measuring cup, spatula, pasta spoon, 1 tsp measuring spoon, can opener, colander, measuring cup, lighter

Wine

Just about any red wine works with this meal.



Rick's Food and Recipes Web Page

Original Recipe

Rigatoni With Vodka-Tomato Sauce

By lazyme on September 04, 2007



★★★★★ 1 Reviews



Prep Time: 25 mins **Total Time:** 25 mins **Servings:** 2

About This Recipe

"This is a family favorite from Bon Appetit."

Ingredients

- 2 tablespoons olive oil
- 1 cup shallot, finely chopped
- 1/4 teaspoon crushed red pepper flakes
- 1/2 cup vodka
- 3/4 cup whipping cream
- 3/4 cup tomato sauce
- 8 ounces rigatoni pasta
- 4 ounces prosciutto, chopped
- 2/3 cup asiago cheese (about 2 ounces)
- 2 tablespoons fresh parsley, chopped
- 2 tablespoons fresh basil, chopped

Directions

1. Heat oil in heavy large skillet over medium heat.
2. Add shallots and crushed red pepper.
3. Saute until shallots are translucent, about 5 minutes.
4. Add vodka and ignite with long match.
5. Simmer until flames subside, shaking pan occasionally, about 2 minutes.
6. Increase heat to high, add cream and boil until mixture thickens, about 3 minutes.
7. Add tomato sauce; boil until sauce thickens and coats back of spoon, about 2 minutes.
8. (Can be made 1 day ahead; chill).
9. Cook pasta in pot of boiling water until tender but still firm to bite.
10. Drain; reserve 1/4 cup cooking liquid.
11. Bring sauce to simmer.
12. Add pasta, prosciutto, 1/3 cup cheese, parsley, and basil to skillet and toss to coat.
13. Add reserved pasta cooking liquid if mixture is too dry.
14. Season to taste with pepper.