

**PENNE W/VODKA
AND SPICY TOMATO-CREAM SAUCE**

Penne alla Betola

½ cup virgin olive oil
4 plump fresh garlic cloves, minced
½ teaspoon red pepper flakes
Sea salt

1 28-ounce can peeled Italian plum tomatoes in juice, or 1 28-ounce can crushed tomatoes in puree

1 lb. dried Italian tubular pasta

2 TBSP vodka
½ cup heavy cream
½ cup parsley leaves, snipped

In an unheated skillet large enough to hold the pasta, combine the oil, garlic, crushed red peppers, and salt. Cook over moderate heat just until the garlic turns golden, but not brown. Crush tomatoes and add to the pan, simmer, uncovered, until the sauce begins to thicken, about 15 minutes.

Meanwhile, in a large pot, bring water to boil. Add 3 T salt and the penne.

Add drained pasta to the tomato sauce, toss. Add vodka, toss again, then add cream. Cover, reduce the heat to low, and let rest for 1 or 2 minutes. Add parsley and toss again.

From Patricia Wells' *Trattoria*