

## VICTORY GARDEN LINGUINE

*A perfect dish for a lazy summer's lunch. Fresh garden vegetables are given a healthy splash of vodka, then tossed with hot linguine and soft, melty cheese. Victory, indeed. Serves 4.*

### Ingredients:

1 lb	Tomatoes, peeled and sliced
1 bunch	Scallions, trimmed and chopped
2-3 T	Fresh basil leaves, cut into strips
½ lb	Fresh mozzarella or Brie, cubed
1 lb	Linguine
2 T	Olive oil
1	Shot New Deal Vodka
	Salt & freshly ground black pepper

### Directions:

1. Put the tomatoes, scallions, garlic, basil and cheese into a large serving bowl, and season with salt and pepper to taste.
2. Pour shot of New Deal Vodka over mixture and mix lightly. Set aside.
3. Cook linguine until *al dente*. Drain immediately, then return to still-warm pan with the olive oil, salt and pepper.
4. Mix well, then add linguine to the vegetables in the bowl, tossing gently to mix. Serve immediately.

