
VODKA CREAM PASTA

Even better the next day.

Ingredients:

1 T	Olive oil
1 T	Butter
2 Cloves	Garlic, minced
2	Shallots, minced
1 Cup	New Deal Vodka
1 Cup	Chicken Stock
1 Can	Crushed tomatoes (32 oz)
20	Basil leaves
½ Cup	Heavy cream
To Taste	Salt & Pepper

Directions:

1. Heat large skillet over moderate heat.
2. Add oil, butter, garlic and shallots. Sauté 3 to 5 minutes.
3. Add vodka and reduce by half (about 2-3 minutes).
4. Add chicken sauce and tomatoes. Bring to a boil and reduce heat to simmer. Simmer 8-10 minutes.
5. Stir cream into sauce and return to simmering for 1-2 minutes.
6. Remove from heat and toss with hot pasta and basil leaves.

