

Idiot's Kitchen Recipe – Penne with Italian Sausage Vodka Sauce

Recipe from www.idiotskitchen.com



Ingredients:

- 1 pound Italian Sausage
- 2 Tablespoons Olive Oil
- 1 medium onion, finely chopped
- 3-4 cloves garlic, minced
- ¼ cup Vodka
- 1 (28 ounce) can crushed tomatoes
- 1 Tablespoon sugar
- 1 teaspoon salt
- 1 teaspoon pepper
- 1 pinch (or more!) red pepper flakes
- ¼ cup heavy cream
- ¾ - 1 pound dried Penne pasta

Brown the Italian sausage in 2 Tablespoons of olive oil in a large pan over medium high heat. When most of the pink has cooked out of the sausage, add the chopped onion and cook until tender – about 5 minutes. Add the minced garlic and cook a few minutes more.

Add ¼ cup of Vodka and cook over medium heat until the vodka reduces by half. Pour in 1 (28 ounce) can of crushed tomatoes. Season the sauce with 1 Tablespoon sugar, 1 teaspoon each salt & pepper, and a hearty pinch of red pepper flakes. Bring the sauce to a boil then turn the heat down to low to simmer while you cook the pasta.

Bring a large pot of salted water to a boil and cook ¾ - 1 pound of penne pasta 8-10 minutes until *al dente*.

When the pasta is almost done, stir ¼ cup heavy cream into the sauce then turn off the heat. Drain the pasta, add it to the sauce, and toss to coat the pasta thoroughly in sausage and vodka sauce.

Eat like a crazy person. Makes 4 generous portions.