

Vodka Pasta

8 oz. pancetta or bacon, chopped
½ yellow onion, diced
3 cloves garlic, minced or pressed
½ cup vodka
1 28-oz. can crushed tomatoes
¾ tsp. Kosher salt, plus more for boiling pasta
¼ tsp. freshly ground black pepper
1 cup heavy cream
1 lb. pasta (penne, elbow, or other tube-like pasta)
Basil leaves, julienned
Parmesan cheese, for garnish

In a large skillet or Dutch oven, brown the pancetta or bacon over medium-high heat. Add in the onion and sauté until softened (about 8 minutes). Add in the garlic and cook until fragrant (about 1 minute). Pour in the vodka and stir to scrape the browned bits off the bottom of the pan.

Turn the heat to medium-low and add in the crushed tomatoes, salt, and pepper. Cover and simmer for 10 minutes, stirring occasionally. Remove the lid and simmer another 5 minutes.

Meanwhile, cook the pasta in a pot of heavily salted water until al dente (about 8 minutes). Drain and rinse with cold water.

Slowly pour the cream into the tomato sauce, stirring to combine. Simmer another 5 minutes. Add the cooked pasta to the tomato sauce, stir, and cook another minute. Gently stir in the basil. Serve with Parmesan cheese.



<https://pineapplehouserules.com/>