



Penne with Vodka Sauce

Adapted from [Christine Can Cook](#)

BAH Note: This 'adaptation' resulted from the fact that I didn't consult the recipe before buying the main ingredients - pasta and canned tomatoes. So I decided to make do with what I had. My sauce may be a little more creamy and less tomato-y than Christine's, but it is still a Superstar in my book. She also used something like 8 cloves of garlic but mine is a decidedly garlic free zone.

- 1 (28 ounce) can of diced tomatoes in juice
- 1 box (13.5 ounces or whatever they're getting away with calling a 'pound') penne
- 1/8 teaspoon crushed red pepper flakes (optional)
- 1/4 cup vodka
- 1/2 cup heavy cream
- 3/4 cup grated Romano cheese

Working in batches in a food processor, or using an immersion blender, break up your tomatoes until they are chunky. Transfer tomatoes and juice to a large saucepan and bring to a boil over medium heat. Season with salt and pepper to taste and crushed red pepper flakes (if using). Stir, add the vodka, and reduce to a simmer.

Meanwhile, bring a large pot of well salted water to a boil. Add the pasta and cook until al dente. Drain the pasta and return it to the now empty pot.

Stir the cream into the tomato sauce. Add the sauce to the pasta and stir to combine. Add the grated cheese, stir to combine, and serve hot.

penne with vodka sauce was posted by wendi on 22 february 2010 at bonappetithon.com