

## Penne Vodka

**1** pound Penne pasta  
**28** ounces San Marzano Tomatoes, crushed  
**3** ounces Pancetta  
**1/4** cup Heavy whipping cream  
**1/2** Shallot, minced  
**3** cloves Garlic, minced  
**1** shot Vodka, Absolut Peppar  
**1/2** teaspoon Fresh basil  
**1/2** teaspoon Fresh oregano  
**1/2** teaspoon Fresh thyme  
**1/2** teaspoon Kosher salt  
**1/2** teaspoon Black pepper, fresh ground  
Extra virgin olive oil



### Servings/Yield

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### Method

Dice and sear pancetta.

Add a little olive oil to the pan, and add shallots and garlic. Season with a pinch of kosher salt. Cook for about a minute.

Deglaze pan with the vodka, then immediately add the tomatoes. Add herbs, salt and pepper. Simmer for 30 minutes.

Put the pasta in boiling salted water.

Add cream and simmer for an additional 10 minutes.

Serve over hot penne pasta. Top with fresh grated parmesan cheese.

Variations: Like it spicy? Add 1/4 teaspoon of cayenne and/or use capocola instead of pancetta.