Vodka Pasta

Ingredients

- 8 oz. pancetta or bacon, chopped
- 1⁄2 yellow onion, diced
- 3 cloves garlic, minced or pressed
- 1⁄2 cup vodka
- 1 28-oz. can crushed tomatoes
- 3⁄4 tsp. Kosher salt, plus more for boiling pasta
- 1⁄4 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

Instructions

1. In a large skillet or Dutch oven, brown the pancetta or bacon over medium-high heat.
2. Add in the onion and sauté until softened (about 8 minutes).
3. Add in the garlic and cook until fragrant (about 1 minute).
4. Pour in the vodka and stir to scrape the browned bits off the bottom of the pan.
5. Turn the heat to medium-low and add in the crushed tomatoes, salt, and pepper. Cover and simmer for 10 minutes, stirring occasionally.
6. Remove the lid and simmer another 5 minutes.
7. Meanwhile, cook the pasta in a pot of heavily salted water until al dente (about 8 minutes).
8. Drain and rinse with cold water.
9. Slowly pour the cream into the tomato sauce, stirring to combine. Simmer another 5 minutes.
10. Add the cooked pasta to the tomato sauce, stir, and cook another minute.
11. Gently stir in the basil. Serve with Parmesan cheese.

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