

**Submitted by:** Patti Seco

**Recipe Name:**

Penne Alla Vodka

**Ingredients:**

1 lb. penne

4 oz. prosciutto ham, chopped

1 clove garlic, minced

1/2 – 1 tsp. red pepper flakes

3 Tbsp. olive oil

1 can, 28 oz. peeled whole tomatoes no salt added, drained with juice reserved

1 cup heavy cream

1/3 cup vodka

1/4 cup chopped parsley

3 Tbsp. fresh basil

1 cup parmesan cheese

**Directions:**

Cook pasta according to directions.

Saute prosciutto, garlic and red pepper flakes in oil for 2 minutes. Add tomatoes, 1/4 cup of reserve juice, cream, vodka, parsley and basil. Over medium-high heat bring to a boil. Boil 5 minutes stirring to break up tomatoes.

Toss pasta with sauce & parmesan cheese. Enjoy!

Serves 8.