

Cut & fold along dotted lines to fit this in your 3x5-inch recipe card box:

One of our favorite winter recipes:



Vodka Sauce for Penne

(makes enough sauce for 1 lb. pasta)

- 1/2 cup vodka
- 1 TBS red pepper flakes
- 2 TBS olive oil
- 1 med. onion, chopped
- 1/4-1/3 lb. prosciutto, chopped
(ask the deli to slice it THICK—otherwise it's a pain to chop)
- 1 28-oz. can crushed tomatoes
- 1 cup Romano cheese
- 2 cups heavy cream
- 1/2 stick butter

Soak pepper flakes in vodka for 10 minutes, and remove. The vodka will turn red. (The longer the pepper soaks, the hotter the sauce will be.)

Saute olive oil, onion, and prosciutto in large pot for 8 minutes.
Add tomatoes and vodka, simmer on low for 1/2 hour.
Add Romano cheese, heavy cream and butter.
Simmer another 20 minutes.

HINT: This sauce is better when made a day in advance.

