



## Penne alla Vodka

Here's a secret ingredient for penne alla vodka you'll want to share: Fine Vines® Habanero Heat Artisanal Ketchup. With just the right pop of heat, it adds a ton of flavor and depth to this beloved pasta dish.

Serves: 6

Total Time: 30 minutes

### Ingredients

1 pound penne pasta  
28-ounce can of Italian plum tomatoes  
3 tablespoons extra-virgin olive oil  
5 cloves garlic, peeled  
Crushed hot red pepper  
1/4 cup vodka  
2 tablespoons Fine Vines® Habanero Heat Ketchup\*  
1/2 cup heavy cream  
1 cup fresh basil, torn  
1/2 cup freshly grated parmesan cheese

### Preparation

Cook penne in large pot of boiling salted water.

While waiting for pasta to cook, pulse tomatoes and their liquid in food processor, until finely chopped but not totally pureed.

Heat olive oil in large skillet over medium heat. Whack cloves with side of a knife and add to oil, cooking until lightly brown, about four minutes. Add tomatoes and juice (this will splatter a bit) and bring to a boil. Reduce heat to a simmer and add vodka, ketchup, and crushed red pepper. Simmer until pasta is ready. Right before adding the pasta, remove the garlic cloves from the sauce and discard. Add cream and pasta. Toss until sauce is incorporated and pasta is coated.

Taste for seasoning and add salt, pepper, and red pepper flakes as needed. Remove from the heat and add basil and cheese. Toss and serve.

*\*Other recommended flavors of Fine Vines® Artisanal Ketchup: Black Truffle, Lemon Twist, Sriracha*

Find more recipes at [FineVinesKetchup.com](http://FineVinesKetchup.com)