

## PASTA WITH VODKA SAUCE

*(adapted from Essential New York Times Cookbook)*

1 pound rotini, penne or your favorite pasta shape  
3.5 Tbs butter  
1/4 to 1/2 tsp red pepper flakes  
1/2 cup vodka  
1 cup canned, diced tomatoes with their juices  
1/3 cup whipping cream  
salt and freshly ground black pepper, to taste  
1/2 cup grated parmiggiano regiano cheese

Cook the pasta according to the package instructions. While the pasta cooks, prepare the sauce by melting the butter on a skillet large enough to hold all the pasta. When the butter stops foaming, add the red pepper flakes and the vodka and simmer everything together for 2-3 minutes. Add the tomatoes, cream, cover and simmer gently for 5 minutes. Season with salt and pepper (be gentle on the pepper), keep warm.

When the pasta is al dente, add it to the sauce, heat everything together for a couple of minutes, add the grated parmiggiano cheese and serve, with additional parmiggiano at the table for those who like a little more.