

# PINK VODKA SAUCE

- 1 (16 ounce) package dry penne pasta
- 2 Tbsp butter
- 2 Tbsp EVOO
- 2 cloves garlic, minced
- ½ onion, minced
- ½ cup vodka
- 1 (28 ounce) can crushed tomatoes
- ¾ cup mozzarella cheese, shredded
- ¼ cup parmesan cheese
- 1 tablespoon basil
- 1 tablespoon oregano
- 1 cup heavy cream or half and half
- Few tablespoons of sugar to taste (optional)

## Directions

In a large sauce pan, sauté onion for a few minutes in the butter and olive oil, then add garlic and sauté for a couple more minutes. Add vodka and cook for 3 minutes. Pour in tomatoes and cook for 20 minutes. Then add the cheeses; stir until cheese melts. Add the basil and oregano. Stir in heavy cream and simmer for 20 minutes on low heat. Add salt, pepper, and/or sugar to taste.