

Sweetnicks.com

John Zaccaro Jr.'s Penne with Vodka Sauce

Serves 4

- 1 pound penne
- 1/4 teaspoon crushed red pepper flakes, or more to taste
- 1/2 cup vodka
- 4 tablespoons butter
- 1 red onion, sliced
- 2 tablespoons tomato paste
- 3/4 cup heavy cream
- 3/4 cup freshly grated Parmesan cheese
- salt and pepper to taste

Bring a large pot of salted water to boil. Add the pasta and cook just until al dente. Drain. In a cup, steep the red pepper flakes in the vodka and set aside while you get on with making the sauce. In a skillet, melt the butter and saute the onion over medium-high heat until golden and translucent, 5-8 minutes. Add the vodka and pepper flakes and simmer for 2 minutes. Stir in the tomato paste. Reduce the heat to low and add the cream and grated cheese. Stir well and heat thoroughly. Toss with the drained, cooked pasta.

Sweetnicks Note: Very yummy, flavorful and easy to make. Great for weeknights. Recipe courtesy of [A Slob in the Kitchen](#) by Karen Duffy.