



## CS Penne Pasta and Vodka Sauce

Source: *The Captain's Shack* Bob and Robin Young, Boise, ID  
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Prep: 20 min Cook: 20 min Total: 40 min

Note: Vodka sauce is a popular Italian-American pasta sauce known for its rich and creamy texture. The exact origins of vodka sauce are unclear. One popular belief is that vodka sauce originated in Italian-American restaurants in the United States during the mid-20th century, more than likely in the 1970's. Vodka was added to tomato sauce as a way to enhance the flavors of the ingredients. Vodka is thought to interact with the fat in the cream and the acid in the tomatoes, creating a smooth and balanced sauce.

### Ingredients:

1 T Olive Oil  
1 sm Red Onion, finely chopped  
3 lg cloves Garlic, minced  
 $\frac{3}{4}$  c Potato Vodka  
1 bottle Passata  
1 c Heavy Cream  
2 med Roma Tomatoes diced, optional  
2 med Zucchini large dice, optional  
12 med Shrimp, cleaned and tails removed, optional  
12 Bay Scallops, optional  
 $\frac{1}{4}$  t Red Pepper Flakes, optional  
Celtic Sea Salt and fresh ground Tellicherry Black Pepper to taste  
 $\frac{1}{4}$  c grated Parmesan cheese  
Fresh basil or parsley for garnish  
1 pound Penne Pasta or Rigatoni

### Directions:

If using, sauté the zucchini until lightly browned. Add the seafood. Sauté until the shrimp are lightly pink. Remove from heat and set aside.

In a large skillet, heat olive oil over medium heat. Add chopped onion and cook until softened. Add minced garlic to the skillet and sauté for about 1 minute until fragrant. Pour in the vodka and let it simmer for 2-3 minutes, allowing the alcohol to cook off. Add the seafood and zucchini, if using.

Stir in the Passata and bring the mixture to a slow simmer. Reduce heat to low and let it cook for about 15-20 minutes, stirring occasionally.

Meanwhile, cook the pasta according to package instructions. After the sauce has simmered, stir in the heavy cream and red pepper flakes, if using. Season with salt and pepper to taste.

Drain the cooked pasta and add it to the sauce, tossing to coat evenly. Stir in grated Parmesan cheese until melted and well combined.

Garnish with fresh basil or parsley before serving.