

Traditional Vodka Sauce

By Domenico Tolomeo

Traditional vodka sauce is indulgent, creamy, and flavorful, making it a beloved choice for pasta and more!

Yield: 4-6 servings

Prep Time: 15 minutes

Cook Time: 30 minutes

Ingredients:

- 60g (1/4 cup) butter
- Approx. 1/2 of a white onion, chopped
- 200g (7oz) pancetta, cubed
- 2oz (4 tablespoons) vodka, divided into 2
- 800g (1 can) Ciao Authentica Crushed Tomatoes
- 6-8 basil leaves
- Salt, to taste
- 250g (1 cup) heavy cream
- 80g (approx. 1 cup) Parmigiano Reggiano, optional but not traditional



Instructions:

1. In a sauté pan, melt butter over medium heat for about 1 minute.
2. Add the finely chopped onions to the pan and cook until they become translucent, which usually takes around 2-3 minutes.
3. Add the cubed pancetta to the pan and cook until it becomes golden brown, which typically takes about 5 minutes.
4. Pour the first 1 ounce of vodka into the pan to deglaze it. Stir the mixture until the alcohol has evaporated.
5. Season the tomatoes with basil and salt to taste. Add the seasoned tomatoes to the pan and cook for about 10-12 minutes over low-medium heat until the sauce has reduced and thickened.
6. Stir in the heavy cream until it is well blended with the sauce. Continue cooking for about 2-3 minutes.
7. Add the second 1 ounce of vodka to the sauce and continue cooking for another 4-5 minutes until the vodka smell dissipates and the sauce further thickens.
8. Add the cooked al dente pasta to the vodka sauce and stir for 2-3 minutes to ensure the pasta is well coated.
9. Optional: Stir in grated Parmigiano Reggiano cheese and continue stirring for an additional 2-3 minutes.
10. Serve the vodka sauce over pasta, use it as a pizza sauce, or freeze for later use.