



The Perfect Vodka Sauce



Ingredients:

- 2 Sticks of butter
- 1 Cup of heavy whipping cream
- 2 Cups of good quality parmesan cheese, do not use the powdered stuff.
- 1 24-ounce jar of marinara sauce, I use the one from Aldi.
- 1 12 ounce jar of marinated, quartered artichoke hearts
- 1 Cup of cheap vodka
- 1 lb of Italian sausage, casings removed.
- 1 box of cooked pasta, I prefer penne or rigatoni for this recipe.
- Red pepper flake, to taste

Method:

1. In a deep skillet or stockpot, melt your two sticks of butter on medium heat. Make sure it does not brown.
2. Add in your Italian sausage that has been removed from the casings. Break up with a spoon and cook it all the way through. The sausage can get a little crispy.
3. Add the jar of artichoke hearts. I do not drain them, you can, but I think the marinade adds flavor. Cook them with the sausage until they are a little browned.
4. Add the vodka to the pot and let the sausage and artichokes simmer in it for 15 minutes.
5. Add the marinara sauce and then add a little hot water to the jar, replace the lid, shake well to get all the marinara sauce out and add to the pot. Let it simmer for another 15 minutes.
6. Next, you want to add the heavy whipping cream, add a little at a time until it is a pink color. You may or may not need to add all of the whipping cream and/or you may need to add a little more. When it reaches a pink color, add the red pepper flake to taste and allow it all to simmer for another 15 minutes more.
7. When the mixture has simmered for the final 15 minutes, it should be thicker, not too thick, but also not watery. If it is not thick enough let it simmer for a few minutes more.
8. Remove from the heat, add the parmesan in, and stir well until it is melted into the sauce.
9. Toss with your favorite pasta and top with more parmesan cheese and red pepper flake.