

Vodka Rigatoni

- 1 box of rigatoni pasta
- 2 cans tomato sauce
- 1 can whole tomatoes
- 1 small onion (chopped)
- 2 garlic cloves (chopped)
- 4 slices of Italian ham (chopped)
- 1 pint of cream
- 1 cup of milk
- 1 cup of parmesan cheese
- ½ of vodka
- 1 pinch of sugar

In a large sauce pan heat up oil. Add onion and garlic until the onion is translucent. Pour the two cans of tomato sauce into pan and than the pinch of sugar. Bring this to a steady simmer for one hour. Drain the whole tomatoes and put those in the sauce pan. Break the tomatoes up with the back of a wooden spoon. Simmer for about 20 minutes. Bring a large pot of water to a boil for the pasta. Cook the pasta according to the box directions and drain. Leave the pasta in drainer until your ready for it. Chop up ham in bite size pieces. Put that in the sauce. Than add vodka bring that to another simmer for 20 minutes. Stir in cream and milk reduce that until thick. Add the cheese at the end. Remove sauce from the burner (it will get thicker). Stir the pasta in large sauce pan. Mix it all and serve.

Hints:

If sauce isn't the thickness you like always add more cheese. I have used 2 % milk and whipping cream for a lighter sauce and it was my best ever.

Recipe by: Susan Bowes