

Creamy Vodka Spaghetti Sauce

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This is a deliciously creamy, rich, tomato-based sauce, with the added kick of a hit of vodka. You can, of course, leave out the vodka if serving this sauce to those under the age of 18.

Ingredients:

1 onion
2 cloves of garlic
1 tin of chopped tomatoes
200g Passata
200ml single cream
200ml Russian standard vodka
Pinch of salt and pepper
Handful of fresh basil leaves
1 tbsp. mixed Italian seasoning
2 tbsp. tomato puree
Olive oil

Directions:

1. Finely chop the onion and garlic.
2. Heat the olive oil in a large frying pan and add the onion and the garlic. Cook them gently for around ten minutes, so that they're translucent but not brown.
3. Add the tomato puree and mix it around with your spoon, dispersing any lumps. Cook it out for a couple of minutes.
4. Add the vodka and boil it for a couple of minutes.
5. Add the Passata, chopped tomatoes, Italian seasoning and the salt and pepper.
6. Simmer the sauce for 45 minutes, until thick and rich. Add the cream and the fresh basil leaves and cook for a further five minutes to heat the cream through.
7. Toss spaghetti into the sauce to serve.

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