



**Name:** Dylan Baum

**Recipe Name:** Penne and Shrimp with Vodka Sauce

**Recipe Ingredients:**

- Penne
- Shrimp
- Salt
- Pepper
- Dried Basil
- Parsley
- Garlic Cloves
- Red Pepper Flakes
- Whole Peeled Tomatoes
- Heavy Cream
- Vodka (Optional)
- White Onion
- Tomato Paste
- Butter
- Grated Parmesan Cheese
- Olive Oil

**Recipe Instructions:**

1. Marinate shrimp in olive oil, salt, pepper, basil, garlic, and red pepper flakes. Let sit for 5-10 minutes.
2. Saute shrimp until just about fully cooked. Set aside. Dump excess oil out of pan, but do not clean off pan.
3. Dice onion and sauté with olive oil in the same pan that the shrimp was just cooked in. Let onions sweat on pan then cook until lightly caramelized.

(OPTIONAL: add vodka to pan and flambé until flame extinguishes on its own.)

4. Add salt, pepper, (diced) garlic, tomato paste, and dried basil to pan. Let cook on low for one minute then add butter.

5. Hand crush the peeled tomatoes then add to pan, along with excess juice. Add heavy cream and let sauce mixture simmer. After about five minutes, add shrimp back in.

6. Boil penne in heavily salted water until just about al dente. Transfer penne directly to pan with sauce (do not rinse). Save one cup of cooked pasta water. Lightly stir pasta into the sauce, slowly pouring in the pasta water until desired consistency is achieved. If desired, add parmesan cheese and mix in during this step as well.

7. Serve in bowl with grated parmesan cheese on top, along with fresh parsley.