



Creamy Tomato Vodka Sauce

1/4 lb. butter (1 stick)
1/2 t cayenne pepper
1/2 c vodka
28 oz. crushed tomatoes
3/4 c Parmesan cheese
1/2 c Romano cheese
1 c heavy cream
Salt and pepper to taste

Heat a large sauce pan over high heat, add butter and melt. Heat until bubbly and add cayenne pepper. Then quickly add the vodka and simmer for two minutes.

Add the tomatoes and cook for about ten minutes and then add the cheese. Cook another three minutes and add the cup of cream. Simmer for a minute, season with salt and pepper and serve with desired pasta.