

*Squid Ink Pasta
with
Sun Dried Tomato
Blush Sauce*



This simple recipe is a pleasing alternative to our Sun Dried Tomato Sauce “straight up!” The addition of vodka and cream invokes a special quality that makes this dish appropriate for the most distinguished palate. Serves 6 appetizer or 4 entrée portions.

ingredients

340 grams	Squid Ink Pasta
500 ml	Sun Dried Tomato Sauce
1 cup	10 % Cream
1/3 cup	Vodka
2 tbsps	Herbs for Pasta & Pizza
To taste	Parmesan Cheese - grated, preferably Parmigiano-Reggiano
To taste	Salt and freshly ground pepper

instructions

To cook the pasta place 340 grams (1 bag) of noodles in 15 cups of boiling salted water. Cook the noodles until al dente (firm yet tender, approximately 4-6 minutes.) Drain thoroughly.

To prepare the sauce, place the Sun Dried Tomato Sauce in a sauce pan and heat on medium heat until it begins to boil. Reduce heat and add the cream.

Mix thoroughly and continue to cook until warm. Just before serving add the vodka and stir until warm.

To serve, toss the sauce with the pasta. Arrange on serving plates. Garnish with Herbs for Pasta, parmesan cheese and freshly ground pepper.