

*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*

<b>340 grams</b>	<b>Squid Ink Pasta</b>
<b>500 ml</b>	<b>Sun Dried Tomato Sauce</b>
<b>1 cup</b>	10 % Cream
<b>1/3 cup</b>	Vodka
<b>2 tbsp</b>	<b>Tuscan Herb Blend</b>
<b>To taste</b>	Parmesan Cheese - grated, preferably Parmigiano-Reggiano
<b>To taste</b>	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 Tuscan Herb Blend, parmesan cheese and freshly ground pepper.