



Northern Oasis Spirits - Lakeview Vodka Sauce

Ingredients:

1/2 cup olive oil
1 onion- minced
Garlic- chopped
1 tsp red chili pepper flakes
1 tsp oregano
2 cups Northern Oasis Lakeview Vodka
1/2 can (10 oz.) diced tomatoes (strained)
Salt and pepper to taste
3/4 cup heavy cream (1 cup half and half works as well)
1/2 cup grated parmesan cheese
Pasta of choice

Directions:

In a medium sauce pan, cook the onions and garlic with the olive oil until the onions are translucent.

Add the red chili flakes and 1 tsp oregano and cook another minute. Then add the Northern Oasis Lakeview Vodka and let the mixture reduce by 1/2. While the mixture is reducing, strain the tomatoes. (*helpful hint-save the juice and freeze to use for flavor in other dishes).

Once mixture is reduced, add the tomato pieces slowly. Cook covered for 30 minutes, stirring occasionally.

Remove from heat and let cool for 10-15 minutes, then, using an immersion blender, blend until creamy. Return to heat and add the cream- should be a creamy pink color.

Add salt and pepper to taste. Once warmed, add the parmesan cheese and mix together.

Serve over your choice of pasta