

Nan's Bloody Mary Pasta Sauce



This is a meatless pasta sauce that uses both Nan's and your favorite vodka. It is a lighter sauce but it is very flavorful and pairs well with a delicate pasta such as angel hair. Cook your pasta to al dente and reserve about 1/2 cup of pasta water, add a bit to the sauce, the starch from the pasta will help thicken the sauce.

- 1 T olive oil
- 3/4 cup of finely chopped onion
- 2 large garlic cloves, minced
- 1 cup good vodka
- 4 cups Nan's Naughty And Nice Bloody Mary Mix And Recipe Boost
- 3 T chopped basil (about 20 leaves)
- 1-2 T chopped oregano
- 3/4 cup heavy cream
- 3/4 cup freshly grated parmesan cheese
- 1/2 teas white or black pepper to taste
- 1/2 teas cayenne pepper, optional

Heat oil and sauté onion until soft but not brown. Add garlic and sauté for 2 minutes, do not burn. Add vodka, bring to a boil and reduce to a third. Add the Nan's, basil and oregano. Bring to a simmer, add cream and cheese and serve with pasta. Garnish with additional basil and cheese, Enjoy!