Easy Vodka Sauce

From Donna Wahlert

Easy Vodka Sauce

Ingredients:

¼ cup butter

1 onion put thru cuisanart

1 cup vodka (cheap is o.k.)

2-28 oz cans crushed tomatoes

2 tbl. Dried basil leaves

2 tbl. Dried oregano

½ tsp. salt

1 tsp. ground black pepper

1 tsp. white sugar

1 pint heavy cream

Directions:

In a dutch oven or heavy pan over med. heat, melt butter, add onions and cook until onions are slightly brown and soft.

Pour in vodka and let cook (over low heat) 5 -10 minutes or until liquid is almost absorbed. Mix in crushed tomatoes, basil, oregano, salt, pepper, and sugar. Cook for 30 minutes at med. to low heat (depends on stove). Pour in heavy cream and simmer for another 30 minutes.

It is great on ravioli and I think it would be good on any pasta.