

2. Process the garlic through a garlic press into a small bowl; stir in 1 teaspoon water. Heat 2 tablespoons oil, the garlic, red pepper flakes, and anchovies in a medium sauté pan over medium heat until fragrant but not brown, about 2 minutes. Stir in the tomatoes; simmer until thickened slightly, about 10 minutes. Stir in the parsley, olives, and capers. Adjust the seasonings, adding salt if necessary.

3. Meanwhile, bring 4 quarts of water to a boil in a large pot. Add 1 tablespoon salt and the pasta. Cook until just al dente. Reserve $\frac{1}{4}$ cup of the cooking water; drain the pasta and transfer it back to the cooking pot. Mix in the reserved cooking water, sauce, and remaining 1 tablespoon oil. Cook together over medium heat for 1 minute, stirring constantly. Serve immediately.

◆ Penne with Tomato Sauce with Vodka and Cream

love this recipe!

THIS LUXURIOUS PASTA IS A GOOD PRELUDE TO AN EQUALLY LUXURIOUS MEAL OF THICK BROILED VEAL CHOPS OR STEAMED LOBSTERS SERVES 4, OR 8 AS A FIRST COURSE.

- 1 28-ounce can diced tomatoes or whole tomatoes packed in juice
- 2 medium garlic cloves, peeled (see illustration, page 39)
- 2 tablespoons extra-virgin olive oil
- $\frac{1}{4}$ teaspoon hot red pepper flakes
- $\frac{1}{2}$ cup vodka
- 1 cup heavy cream
- 2 tablespoons coarsely chopped fresh basil leaves (about 8 leaves)
- Salt
- Ground black pepper
- 1 pound penne or other small tubular pasta

1. If using diced tomatoes, go to step 2. If using whole tomatoes, drain and reserve the liquid. Dice the tomatoes by hand or in the work bowl of a food processor (use three or four $\frac{1}{2}$ -second pulses). The tomatoes should be coarse, with $\frac{1}{4}$ -inch pieces visible. If necessary, add enough reserved liquid to the tomatoes to total $2\frac{2}{3}$ cups.

2. Process the garlic through a garlic press into a small bowl; stir in 1 teaspoon water. Heat the oil, garlic, and red pepper flakes in a medium sauté pan over medium heat until fragrant but not brown, about 2 minutes. Stir in the tomatoes; simmer 5 minutes. Stir in the vodka and simmer until the alcohol evaporates and the sauce has thickened, another 5 to 7 minutes. Stir in the cream, basil, $\frac{1}{2}$ teaspoon salt, and pepper to taste. Transfer the sauce to the work bowl of a food processor; pulse to a coarse puree. Return the sauce to the pan; simmer over medium heat to thicken, 2 to 3 minutes.

3. Meanwhile, bring 4 quarts of water to a boil in a large pot. Add 1 tablespoon salt and the pasta. Cook until just al dente. Reserve $\frac{1}{4}$ cup of the cooking water; drain the pasta and transfer it back to the cooking pot. Mix in the reserved cooking water and sauce. Cook together over medium heat for 1 minute, stirring constantly. Divide among 4 pasta bowls and serve immediately.