

TIM FARMER'S COUNTRY KITCHEN

FUSILLI WITH VODKA SAUCE

*1/3 pound ground Italian sausage
Olive oil
1/3 onion chopped
1 shallot
2-3 garlic cloves
Red pepper flakes
3/4 cup vodka
Splash anise liqueur
28 ounces tomatoes
1 tablespoon fresh basil, chopped
12-13 ounces fusilli pasta (12 minutes)
Spoonful pasta water
3/4 cup heavy cream
1/4 cup parmesan cheese*



In skillet, cook sausage until browned. Meanwhile, in separate pan, cook onions and shallot in oil until soft. Add garlic and cook 2-3 minutes. Stir in pepper flakes and vodka and reduce by 1/2 over medium heat. (Add a splash of anise liqueur if desired). Stir in tomatoes, basil and cooked sausage and reduce heat to simmer. In large pot of boiling water, cook noodles until soft and al dente. Once complete, take a large spoonful of the pasta water and add to the sauce. Stir in heavy cream and cheese until sauce turns pink. Add drained noodles directly to sauce and stir carefully to coat. Serve topped with shredded parmesan cheese.