

Vodka Sauce



Ingredients:

360 ml *Nana* Sugo Rosa
2-3 Tb Vodka

Preparation:

In a small saucepan, add ½-cup *Nana* Sugo Rosa and the vodka. Bring to a light boil for about 3-minutes (do not bring to a strong boil), or until the alcohol smell dissipates somewhat. Add the rest of the *Nana* Sugo Rosa from the jar and heat until warmed through. Serve with fish, chicken, seafood and/or pasta.

Can be used as an alternative in any recipe calling for basic *Nana* Sugo Rosa.

For best results always use *Nana* Pasta Sauce.