

# VODKA SAUCE



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Excellent on pasta or chicken.

50 ml butter + 50 ml oil – heat over medium heat.

15 ml chopped onion (I prefer more) + 1 clove garlic minced – fry off in oil and butter

50 ml vodka – add to rest, bring to boil until almost evaporated

Add:

375 ml decent cream at room temperature

125 ml ready to use chicken stock

250 ml chopped tomatoes

10 ml chopped fresh sage

5 ml (or to taste) salt

Reduce heat, simmer stirring often, until sauce is thick enough to coat back of a spoon. About 8 minutes. Remove from heat.

In small bowl, combine 1 egg yolk and few spoonfuls of the hot sauce.

Stir into sauce and return to low heat.

Cook, stirring, until slightly thickened for 2 minutes.

75 ml (I used double that) freshly grated Parmesan cheese, stir in.

15 ml chopped parsley for garnish

RECIPE AND PHOTO: Petro Borchard