

# Easy Vodka Sauce

This is a great and simple sauce to make. Tastes delicious over any pasta! I especially love it with lobster ravioli.

Recipe by Mercedes Carrasco | Created on **Mar 12, 2022**

## Ingredients

- ½ cup butter
- 1 onion, diced
- 1 cup vodka
- 2 (28 ounce) cans crushed tomatoes
- 1 pint heavy cream

## Directions

- In a skillet over medium heat, saute onion in butter until slightly brown and soft. Pour in vodka and let cook for 10 minutes. Mix in crushed tomatoes and cook for 30 minutes. Pour in heavy cream and cook for another 30 minutes.

## Nutrition Facts

Serving: **10 servings** | Calories: **355 kcal** | Carbohydrates: **13.9 g** | Protein: **3.8 g** | Saturated fat: **16.9 g** | Cholesterol: **89.6 mg** | Sodium: **291 mg** | Fiber: **3.1 g** | Sugar: **0.6 g**

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