

Vodka Sauce ala Chef Baba

Ingredients:

- 2 oz all-purpose flour
- 2 oz unsalted butter
- 1 quart whole milk
- 1/2 tsp ground nutmeg
- 1 tbsp dried Italian herbs (oregano, basil, parsley)
- 1 cup freshly grated imported Parmesan cheese
- 1/2 cup finely chopped mirepoix (onion, celery, and carrot)
- 3 cloves garlic, minced
- 2 tbsp Extra Virgin Olive Oil
- 2 oz tomato paste
- 1 large fresh tomato, diced
- 2 oz vodka or dry white wine
- Salt and freshly ground black pepper
- Pinch of red pepper flakes (optional)
- Cooked pasta of your choice
- Protein or vegetable of your choice (optional)

Instructions:

1. In a large saucepan, melt the butter over medium heat. Add the flour and whisk together to form a roux. Cook for 2-3 minutes until the roux is golden brown, stirring constantly.
2. Slowly whisk in the milk, making sure there are no lumps. Increase the heat to high and bring to a boil, whisking constantly. Reduce the heat and let the sauce simmer for 10-15 minutes, stirring occasionally, until it has thickened.
3. Add the nutmeg, Italian herbs, and Parmesan cheese to the sauce, and whisk until the cheese is melted and the sauce is smooth. Set aside.
4. In a separate pan, heat the olive oil over medium heat. Add the mirepoix and garlic, and sauté until softened, for about 5-7 minutes.
5. Stir in the tomato paste and fresh tomato and cook for another 5-7 minutes until the tomato has broken down and the mixture is fragrant.

6. Pour in the vodka or white wine and let it cook for 2-3 minutes until the alcohol has burned off and the sauce has reduced slightly.
7. Add the mirepoix and tomato mixture to the milk and cheese sauce and stir to combine. Season with salt, black pepper, and red pepper flakes (if using).
8. If desired, add cooked protein or vegetables of your choice to the sauce and stir to combine.
9. Serve the vodka sauce over cooked pasta of your choice, garnished with additional grated Parmesan cheese and fresh herbs.

Enjoy Chef Baba's delicious vodka sauce recipe, and feel free to make it your own by adding your favorite ingredients!