

House on Kahl Road Cookbook Recipe

Pasta with Lemon Vodka Sauce

2	cups pasta (dry)	1/2	teaspoon pepper
2	large lemons	1/4	cup chopped parsley
1/4	cup Vodka	3/4	cups Parmesan Cheese
1	cup heavy cream		

1. In large pot bring water to boil with 2 tablespoons salt and cook pasta until al dente (8-10 minutes).
2. Grate rind of one lemon.
3. Squeeze juice of all lemons and reserve.
4. In sauce pan heat vodka and heavy cream until thickened.
5. Add lemon rind and juice to cream mixture. Stir well.
6. Add in pepper, parsley and parmesan.
7. Heat through (about a minute) and remove from heat.
8. Pour cream sauce over drained pasta and toss well

