

Slow-Cooker Vodka Cream Sauce

3 comments

SAUCES

SLOW COOKER

A cookbook recipe exclusively for All-Access members from [The Complete Slow Cooker](#)

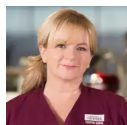
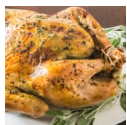
SERVES Makes about 10 cups; enough for 2 pounds pasta

TIME 8 to 10 hours on low or 5 to 7 hours on high

SLOW COOKER SIZE 4 to 7 quarts

WHY THIS RECIPE WORKS

We wanted to come up with a recipe for vodka cream sauce using the slow cooker, where the long simmering time would render it rich and flavorful. The biggest hurdle was choosing the right tomato products to create a sauce that was neither watery nor too thick. Our solution was a combination of three different tomato products (paste, crushed, and puree). The concentrated products (paste and puree) provided strong, complex flavor without unwanted water—no need for evaporation. We microwaved onions and aromatics along with tomato paste to create a flavor-packed sauce base and then added vodka and the other tomato products. We stirred in cream and Parmesan at the end for richness. *Read Less*



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Complete Thanksgiving Game Plan

GATHER YOUR INGREDIENTS

- ☐ 2 onions, chopped fine
- ☐ 8 garlic cloves, minced
- ☐ 2 tablespoons tomato paste
- ☐ 2 tablespoons extra-virgin olive oil
- ☐ 1 tablespoon minced fresh oregano or 1 teaspoon dried
- ☐ ½ teaspoon red pepper flakes
- ☐ Salt and pepper

- ☐ **2** (28-ounce) cans crushed tomatoes
- ☐ **1** (28-ounce) can tomato puree
- ☐ $\frac{1}{2}$ cup vodka
- ☐ **1** cup heavy cream
- ☐ **1** ounce Parmesan cheese, grated ($\frac{1}{2}$ cup)
- ☐ **2** teaspoons sugar, plus extra for seasoning
- ☐ chopped fresh basil

KEY EQUIPMENT



Mixing Bowls



Slow Cookers



Best Chef's Knives

1

INSTRUCTIONS

Microwave onions, garlic, tomato paste, oil, oregano, pepper flakes, and 1 teaspoon salt in bowl, stirring occasionally, until onions are softened, about 5 minutes; transfer to slow cooker. Stir in tomatoes, tomato puree, and vodka. Cover and cook until sauce is deeply flavored, 8 to 10 hours on low or 5 to 7 hours on high.

2

Stir cream, Parmesan, and sugar into sauce. Season with salt, pepper, and extra sugar to taste. Before serving, stir in 2 tablespoons basil for every 5 cups sauce.

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MY RATING



