**Pasta Wyatt (Penne Pasta with Vodka Sauce)**

From Tana

¼ cup Olive Oil

1 lb Italian sausage

4 cloves garlic, minced

½ tsp crushed red pepper

28 oz. can crushed tomatoes (Muir Glen)

¾ tsp. salt

1 lb. penne pasta

2 Tbsp. vodka

1 cup heavy cream

¼ cup Italian parsley, chopped

* In a skillet, heat oil over moderate heat. Remove casings from sausage and add to skillet. Break up sausage and cook until brown.
* Add minced garlic and red pepper, cook until golden.
* Add tomatoes and salt and bring to gentle boil. Reduce heat and simmer for 15 min.
* Meanwhile cook Pasta and drain.
* Add vodka and heavy cream to tomatoes, bring back to boil.
* Stir sauce into cooked pasta and cook over low heat for 1 min.
* Stir in parsley and serve.