

Shrimp Ala Vodka

2 T. Oil

6 Shrimp

1T. Garlic

1t. Basil

1 ½ oz. Vodka

¾ C. Cream

Salt and Pepper to taste

¼ C. Marinara sauce

8 oz. Penne Pasta

Add oil to pan and get hot, add garlic tossing for a few minutes.

Add shrimp and cook 3 minutes, toss in basil. Take pan off burner and pour in vodka, flame. Add cream, salt and pepper and marinara sauce, let simmer 5 minutes until sauce thickens. Toss in penne pasta. Top with cheese.