

Recipe from I Will Not Eat Oysters. This recipe cannot be published without the consent of Danielle Oron.

CAVATAPPI E SALAMI ALLA VODKA

MAKES 4 SERVINGS

1 tbsp olive oil
1 large onion, grated on large holes of a box grater
3 cloves garlic, grated on a microplane
8 slices Hard Salami, sliced into 1/4" strips
8 slices pepperoni, sliced into 1/4" strips
6 oz (about 3/4 cup) tomato paste
3 tbsp vodka
1 1/4 cup heavy cream
3/4 - 1 1/2 cup pasta cooking water
2/3 cup finely grated parmesan, plus more for serving
Kosher salt

1 lb box Cavatappi, Rigatoni, or Penne

Bring a large pot of heavily salted water to a boil.

Heat the olive oil in a large Dutch oven over medium heat. Add the onion and garlic and cook, stirring occasionally, until translucent and most of the moisture has evaporated, about 4 minutes.

As you're making the sauce, throw the pasta into the boiling water. You're going to need the liquid to finish this sauce. Cook the pasta al-dente, about 2 minutes shy of the package directions. It will finish cooking in the sauce. Save at least 1 1/2 cups of the pasta cooking water and drain.

Back to the sauce: Add the sliced salami and pepperoni. Cook, stirring occasionally, until the oils are fragrant and the meats have "wilted", about 2 minutes. Stir in the tomato paste and cook until it has begun to caramelize, 2-3 minutes.

Deglaze with the vodka, making sure to scrape the bottom of the pot as it bubbles away and reduces leaving almost no liquid, about 2 minutes. Stir in the heavy cream, about 3/4 cup of the pasta cooking water, the grated parmesan, and a small pinch or two of salt. Stir and continue cooking until it's thick. Add the pasta and stir. If the sauce is too thick, add a bit more pasta water.

Divide among serving dishes and top with more grated parmesan.

Enjoy!