VODKA SAUCE

YIELD:	
SHELF LIFE:	4 Days
CONTAINER:	1/6 Lexan
TOOLS:	Large Mixing Bowl
	Whisk
	Measuring Cups

QTY	MEASURE	INGREDIENTS
	1 bag	Alfredo Sauce
	12 cups	Classic Red Sauce
	½ cup	Romano Cheese
	¼ cup	Red Pepper Flakes
	2 oz	Vodka

NOTES:

Pizza Line Sauce: 2 x 1/6 pans (6 cups each).

Pasta: Remainder yields 11–12 portions (1 lb each).

PROCEDURE

1. Combine Sauces & Vodka:

In a large mixing bowl, pour in 12 cups of Classic Red Sauce, 1 bag of Alfredo Sauce, and 2 oz of vodka.

2. Whisk Thoroughly:

Whisk the ingredients together until well combined.

3. Add Cheese:

Stir in ½ cup of Romano cheese and mix until fully incorporated.

4. Add Red Pepper Flakes:

Add **% cup of red pepper flakes** and mix thoroughly to distribute evenly.

5. Portion Sauce for Pizza Line:

Measure out **12 cups** of the prepared sauce, dividing it into **two 1/6 Lexans (6 cups each)** for the pizza line.

6. Label & Store:

Label the Lexans, include the date, and refrigerate. Use within 4 days.

7. Set Aside Remainder:

The remaining vodka sauce is for portioning the Penne Alla Vodka. Refer to the Penne Alla Vodka recipe card for portioning instructions.