

Vodka Pasta with Salmon

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In a large skillet sauté diced shallots (or onions), and chopped garlic for 3 minutes or until translucent (do not brown). Stir in tomatoes. Cook on medium heat for a half hour, stirring occasionally. Stir in vodka and cook for 5 minutes. Add cream. Place on low heat to simmer.

In a poaching pan (or skillet with a lid) and add wine, one cup of water, add your favorite herbs (can use fresh sprigs of tarragon and oregano – or a tablespoon of dried, some whole peppercorns, and salt – to create a poaching liquid) and bring to a slight boil. Lower heat. Add salmon filet, cover with lid and poach for 7-10 minutes.

Remove salmon from pot and with a fork gently pull the poached salmon from its skin in small flaky pieces. Add salmon to tomato sauce – simmer on low heat for another 12 minutes, stir occasionally to blend flavors.

Cook pasta (using package directions) and strain from pot. Do not rinse. Put pasta back into its pot and stir in sauce. Sprinkle with chopped parsley and serve immediately.

NORTHEAST OHIO Catholic RECIPES

Ingredients

28-ounce can of chopped tomatoes
2 shallots (or one small onion)
2 tablespoons of olive oil
1 head of garlic (5 cloves or less may be used to taste)
1 cup of heavy cream
1 cup of vodka
1 cup of dry white wine (dry vermouth works well)
1 filet of salmon
Fresh parsley
Pasta (farfalle works well with this dish)
Salt and pepper to taste

