

Two Italian Sauces the HWL Way

Spicy Vodka Sauce

Ingredients

- 2 tbsp olive oil
- 4 oz pancetta, diced (optional — not traditional, but shown in video)
- 1 tbsp butter
- 1 medium onion, finely chopped
- 3 tomato paste balls (2 tablespoons each) of homemade HWL tomato paste
- 1/2 cup vodka
- 1 quart roasted homemade passata
- 1/2–1 tsp red pepper flakes (to taste) — added into the fat just before the pancetta finishes browning
- 3/4 cup heavy cream
- 1 1/2 tsp marjoram or oregano
- Salt and pepper to taste

Instructions

1. Heat olive oil and butter in a skillet over medium heat.
2. If using pancetta, add it now and cook until nearly browned; stir in red pepper flakes and let them bloom briefly in the fat.
3. Add onion and sauté until soft and translucent.
4. Stir in tomato paste balls and cook, stirring often, until the paste deepens in color and caramelizes slightly.
5. Add vodka carefully; simmer 2–3 minutes to cook off the alcohol.
6. Stir in roasted passata. Simmer 10–15 minutes to thicken and develop flavor.
7. Lower the heat and stir in heavy cream, then add marjoram or oregano. Season with salt and pepper.
8. Serve tossed with pasta and finish with freshly grated Parmigiano-Reggiano at service.

Notes

- *Both sauces freeze beautifully — perfect for your HWL freezer pantry.*
- *Add cheese only at service to preserve flavor and texture.*
- *Developed for the HWL Pantry Loop using homemade passata and tomato paste.*

Two Italian Sauces the HWL Way

All'Amatriciana Sauce

Ingredients

- 2 tbsp olive oil
- 4 oz pancetta or guanciale, diced
- 1 medium onion, finely chopped
- 3 tomato paste balls (2 tablespoons each) of homemade HWL tomato paste
- 1 quart roasted homemade passata
- 1/4 tsp red pepper flakes (optional)
- 1 1/2 tsp marjoram or oregano
- Salt and black pepper to taste

Instructions

1. In a skillet, heat olive oil over medium heat. Add pancetta or guanciale and cook until crisp and the fat renders.
2. Add onion; cook until soft and golden.
3. Stir in tomato paste balls and cook until darkened and fragrant.
4. Add roasted passata and red pepper flakes (if using).
5. Simmer gently for 15–20 minutes until thickened and glossy.
6. Stir in marjoram or oregano; adjust seasoning with salt and black pepper.
7. Serve with pasta and top with grated Pecorino Romano at service.

Notes

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- *Add cheese only at service to preserve flavor and texture.*
- *Developed for the HWL Pantry Loop using homemade passata and tomato paste.*