

# VODKA ROSÉ SERVED WITH GNOCCHI



Makes 4 servings

1 pkg (500 g)	gnocchi
2 Tbsp (30 mL)	<b>butter</b>
2 Tbsp (30 mL)	all-purpose flour
5 cloves	garlic, minced
1 1/2 Tbsp (22 mL)	tomato paste
2 cups (500 mL)	<b>milk</b>
1 oz (30 mL)	vodka (optional)
1 tsp (5 mL)	sugar
1 tsp (5 mL)	salt
	Pepper to taste

Cook gnocchi according to package directions; set aside. In a medium sauce pot, melt butter over medium heat; add flour and garlic, mix thoroughly. Simmer 2 minutes or until flour becomes slightly golden, stirring regularly. Add tomato paste and blend. Add ½ cup of milk, whisking continuously until mixed through. Add another ½ cup of milk, whisking continuously until mixed through. Add remainder of milk continuing to whisk. Add vodka. Bring sauce to a boil. Add sugar, salt and pepper to taste. Once sauce begins to thicken, reduce heat to simmer 5 minutes. Serve over gnocchi.