

Penne with Chipotle Salsa Vodka Cream Sauce

- 2 16 ounce jars CaBoom chipotle salsa
- 1 ½ cups heavy whipping cream
- ¼ cup vodka
- ¼ teaspoon dried oregano
- ¼ teaspoon dried leaf basil
- 1 16 ounce box mini penne pasta

Prepare pasta according to manufacturer's directions. Place 1-1/2 jars of the salsa in a food processor, blend until smooth. Pour into high walled skillet and add the basil, oregano and remaining salsa. Bring to simmer. Slowly whisk in the heavy whipping cream and vodka and bring back to a simmer. Cook for 20 minutes whisking often. In a large bowl, place the prepared pasta. Pour sauce over pasta and toss. Serve and sprinkle shredded Parmesan cheese.

***Suggested OHIO PROUD Wine:
Firelands Country Estate Blush***

Steak with Fiery Bourbon-Teriyaki Marinade

Minute Steaks or Pepper Steak Cuts

Marinade

- 1 cup teriyaki sauce
- ¼ cup bourbon
- 1 tablespoon habanero hot sauce

Combine the three ingredients in a sauce pan and bring to a simmer. Remove from heat and let cool. Place the steak in a plastic ziplock bag and marinate in refrigerator for 1-1-1/2 hours. Remove and place in hot skillet. Cook until medium basting with marinade. Place steaks on top of pasta, varnish, then enjoy!

***Suggested OHIO PROUD Wine:
Mon Ami Spumante***