



Jeanne Asbury
Author of The Classic Collection Cookbook
Food Columnist for the Metro North Newspaper

Jeanne is one of my drinkin' and thinkin' friends. She is one of the many Betty Crocker's in my "phoneafriendwithacookingquestion" phonebook. She has written two cookbooks and they are marvelous. Matter of fact, she called and asked me to help proofread the first cookbook with her one evening. She called me the next morning and said, "I don't think I can afford to have you help me proofread my book, you went through a \$47 bottle of wine last night." We've had many good laughs and she is a marvelous everyday cook. I'm sure that if you order it, you won't be sorry.

Jeanne Asbury	
1823 Treasure Lake	The Classic Collection Cookbook
DuBois, PA 15801	214 Pages of great recipes
814.591.2917	\$24.95 + \$4.80 Shipping
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Jeanne Asbury's "The Classic Collection" Cookbook – Pg. 114 - - guarantee you that if you make this recipe - - it'll make you want to order the book.

Lana's Vodka Sauce

2 ¾ sticks butter
1 ½ C. Vodka
1 – 2 tsp. Crushed Red Pepper
3 jars marinara sauce
3 C. Cream
4 lbs. Italian Sausage, cooked and drained
Italian Seasoning
Parmesan Cheese

Brown Italian sausage and set aside to drain. In a large stockpot, melt butter. Add crushed red pepper and vodka. Cook down, approximately 20 minutes. Add Marinara sauce, cream, and Italian sausage. Heat thoroughly.

Add one to two teaspoon of Italian seasoning. When ready to serve, take a large bowl, add pasta and then sauce and Parmesan cheese. Mix together and serve.

What's great with this meal – The Spinach with strawberries & almonds or the Caesar Salad and lots of hot bread to sop up the sauce.