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r/AskCulinary



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r/AskCulinary • 3 yr. ago

MrCSKing



When an a recipe calls for an alcoholic ingredient for its flavor (i.e. vodka or wine), how do you know when the alcohol has been cooked off?

Ingredient Question

For example, when making Penne alla vodka, the recipe says to add the vodka to the sauce and simmer until the alcohol has been cooked off.



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320

71



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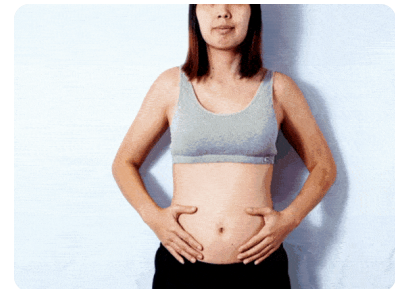
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AskCulinary-ModTeam MOD • 3y ago • Stickied comment

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rourobouros • 3y ago

There's no simple answer. The food, the pot or pan, the temperature and other factors come into play.

<https://www.isu.edu/news/2019-fall/no-worries-the-alcohol-burns-off-during-cookingbut-does-it-really.html>

[Skip to main content](#)[Log In](#)**Finngolian_Monk** • 3y ago

[Adam Ragusea](#) made a video on this. The alcohol will never cook off completely, but especially with long cooked sauces, the alcohol content is pretty negligible.

↑ 111 ↓ ...

**FatherPyrilig** • 3y ago

I can tell when it cooks off by smelling the steam.

↑ 294 ↓ ...

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**pro_questions** • 3y ago • Edited 3y ago

The main case I can think of where the small percent you may leave behind really matters is if you're serving it to someone taking medicine for alcoholism that cause violent withdrawal symptoms at the slightest hint of alcohol. In some cases, these medications can be prescribed for completely different purposes — my SO was prescribed one for something or other and ate corn bread that had been cooked with bourbon or rum. She was terribly ill for about half a day afterwards. Even the amount present in yeast-carbonated soda-like drinks (root beer, kvass, kombucha, etc.) is enough to affect some people on these.

I can't imagine children, non-medicating recovering alcoholics, or even a good percentage of people allergic to alcohol would be measurably affected at all by the amount remaining in cooked food though

⊖ ↑ 161 ↓ ...

**marys1001** • 3y ago

Went on a date once, guy eating his food, Welsh rarebit?, said this sauce has alcohol in it, had to stop. Don't think he got too violently ill or anything but made him feel off. He was taking the drug that reacts with alcohol

↑ 56 ↓ ...

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⊕ [deleted] • 3y ago

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**setp2426** • 3y ago

The point of adding vodka to a tomato sauce is to bring a different flavor out of the tomato. Tomatoes have alcohol soluble flavor compounds that aren't released any other way. The alcohol might evaporate, it might not, but it's so small an amount, it doesn't really matter.

⊖

on

[Skip to main content](#)[Log In](#)**echisholm** • 3y ago

It doesn't, really. Not entirely. Real life experience has taught me this, since my SO has a topical allergy to alcohol that results in boils and blisters, and we've learned the hard way that any amount of alcohol included in cooking has residual alcohol left behind.

**r/** **rididnthaveeggs** • 7 mo. ago**Used white wine vinegar instead of white wine, shocked that it's too acidic**

1.5K upvotes · 74 comments

**r/cookingforbeginners** • 3 yr. ago**When cooking with White Dry Wine - how to get rid of the alcoholic flavour or fragrance?**

7 comments

**r/AskCulinary** • 3 yr. ago**When you add red wine to braised beef recipes, is the one of the main flavor of the dish supposed to become the wine?**

67 upvotes · 39 comments

**r/AskCulinary** • 1 yr. ago**Does rice vinegar contain alcohol?**

7 upvotes · 28 comments

**r/Canning** • 3 yr. ago**Bourbon Peaches - non alcoholic?**

5 upvotes · 13 comments

**r/fermentation** • 3 yr. ago**Does fermented hot sauce lose potency (heat)?**

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Non-alcoholic replacement for sherry?

4 upvotes · 33 comments



r/AskCulinary • 3 yr. ago

Why did this recipe have me reduce then add water then reduce again?

41 upvotes · 26 comments



r/airfryer • 3 yr. ago

Is there a reason why people add BBQ sauce to their meats when 1-2 minutes remain?

16 upvotes · 8 comments



r/AskCulinary • 10 mo. ago

what can i use instead of vanilla extract?

6 upvotes · 38 comments



r/Cooking • 1 mo. ago

We're not a wine household but we'd like to keep a basic white and red wine on hand for cooking. What types should we get that would be the most "all purpose"

253 upvotes · 177 comments



r/carnivore • 3 yr. ago

Using pot roast juice twice?

7 upvotes · 10 comments



r/AskCulinary • 3 yr. ago

Does olive oil belong in pizza dough? And what does an inconsistent crumb suggest?

19 upvotes · 17 comments



r/AskCulinary • 3 yr. ago

Whenever I try to make Dashi stock with Kombu / Kelp it comes out bitter

13 upvotes · 18 comments



r/Cooking • 3 yr. ago

Looking for an egg nog recipe that is nonalcoholic.

2 upvotes · 7 comments



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