

Puttanesca



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Source: Adapted from Gabriele Corcos and Debi Mazar, "Extra Virgin"

Preparation Time: 20 minutes

Start to Finish Time: 40 minutes

Cooking Time: 20 minutes

Servings: 4

Description: This basic Tuscan sauce recipe is adapted from Gabriele Corcos and Debi Mazar from the TV program "Extra Virgin"

Categories: Sauces

Suggested Wine: Any good Rose or Tuscan wine

Ingredients:

2 lbs ripe Roma Tomatoes
3 T Extra-Virgin Olive Oil
3 clove Garlic, sliced
1/2 c Red Onion, diced fine
4 Anchovy Fillets
4 ozs Black Olives, pitted and sliced
1 T salted Capers, rinsed and chopped
1 pinch Red Pepper flakes
1 lb Spaghetti
1 handful fresh Parsley, leaves picked and chopped
1 c fresh Basil, leaves torn, not cut
Kosher Salt and fresh ground Black Pepper, to taste

Directions:

Bring a large pot of water to a boil. Submerge the tomatoes in boiling water for 1 minute. Using a slotted spoon, remove the tomatoes. Peel the tomatoes and cut them open. Discard the seeds and cut the flesh into small cubes.

In a large nonstick pan over medium heat, heat about 3 T olive oil and saute together the garlic, onion, anchovies, olives, capers and red pepper flakes for about 3-4 minutes.

Add the cubed tomatoes and let cook on a medium-low heat for about 10-15 minutes.

In a large pot of boiling and salted water, cook the spaghetti about 2 minutes less than indicated on the box, drain and add to the sauce pan on medium-high flame. Toss around for a couple of minutes, making sure the sauce is evenly distributed on the pasta.

Add a spindle of finely chopped parsley and a drizzle of Extra-Virgin Olive Oil. Add the torn basil leaves.