



THE WAY THE COOKIE CRUMBLES

A FOOD BLOG

Pasta Puttanesca (from Cooks Illustrated)

Serves four

I use 12 ounces of pasta instead of 16 ounces; also, I don't prefer spaghetti with chunky sauces like this.

4 medium cloves garlic, minced to a paste or pressed through a press

Salt

1 pound spaghetti

2 tablespoons olive oil

1 teaspoon hot red pepper flakes

4 teaspoons minced anchovies (about eight fillets)

1 (28 ounce) can diced tomatoes, drained, ½ cup juice reserved

3 tablespoons capers, rinsed

½ cup kalamata olives, pitted and chopped coarse

¼ cup minced fresh parsley leaves

1. Bring 4 quarts of water to a rolling boil in a large pot. Meanwhile, mix the garlic with 1 tablespoon water in a small bowl; set aside. When the water is boiling, add 1 tablespoon salt and the pasta; stir to separate the noodles. Immediately heat the oil, garlic mixture, hot red pepper flakes, and anchovies in a large skillet over medium heat. Cook, stirring frequently, until the garlic is fragrant but not browned, 2 to 3 minutes. Stir in the tomatoes and simmer until slightly thickened, about 8 minutes.

2. Cook the pasta until al dente. Drain, then return the pasta to the pot. Add ¼ cup of the reserved tomato juice and toss to combine.

3. Stir the capers, olives, and parsley into the sauce. Pour the sauce over the pasta and toss to combine, adding more tomato juice to moisten if necessary. Adjust the seasonings with salt to taste and serve immediately.