

Anchovy pasta with Garlic Breadcrumbs

Serves: 4

8 garlic cloves, divided

*5 oz. sourdough or other crusty bread, crust removed
(HdeH not necessary to remove crust), cut into 1" pieces
(about 2 cups)*

1 teaspoon finely grated lemon zest

Kosher salt, freshly ground pepper

¼ cup plus 3 tablespoons (or more) olive oil (HdeH less)

4 oil-packed anchovy fillets (HdeH whole can)

*4 oil-packed Calabrian chilies, very finely chopped, or ½
crushed red pepper flakes (HdeH or Japanese spices)*

1 tablespoon (or more) fresh lemon juice

12 oz. bucatini, spaghetti, or linguine

2 oz. finely grated Pecorino (HdeH or Parmesan)

½ cup finely chopped parsley

2 Tablespoons unsalted butter



Photography: Henri T. de Hahn

Note: (HdeH: add two mild Italian sausages cut in small pieces

1. Heat serving bowl and dinner plates
2. Very thinly slice 4 garlic cloves (a mandolin works great) and set aside. Pulse remaining 4 garlic cloves in a food processor until finely chopped. Add bread and lemon zest and pulse until coarse crumbs form; season with salt and pepper.
3. Using sausage, cook sausages over high, medium-high heat till fully cooked. Set aside.
4. Heat ¼ cup oil in a large Dutch oven or other heavy pot over medium heat. Cook breadcrumb mixture, stirring often until golden brown and crisp, about 5 minutes. Transfer breadcrumb mixture with a slotted spoon to a small bowl.
5. Heat remaining 3 tablespoons oil in same pot over medium-low heat. Cook reserved slices of garlic, stirring occasionally, until golden at edges, about 1 minute. Add anchovies and chilies and cook, stirring until anchovies are dissolved, about 1 minute. Stir in lemon juice.
6. Meanwhile, cook pasta in a large pot of boiling salted water, stirring occasionally, until very al dente, about 3 minutes less than package directions.
7. Using tongs, transfer pasta to pot with sauce along with 1 cup cooking liquid. Cook, tossing often, until pasta is al dente. Add 3 tablespoons pasta cooking liquid, then gradually add cheese, tossing until melted and emulsified.
8. Remove from heat; add parsley, butter and half of breadcrumb mixture and toss until combined and butter is melted. Add sausages and any juices. If pasta seems dry, add more pasta cooking liquid and oil and toss again. Season with salt and pepper, add more lemon juice if desired.
9. Divide pasta among bowls. Top with remaining breadcrumbs mixture and parsley. Serve immediately.