

Pasta Puttanesca, Serves 6-8

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Serves: 3

- ½ cup olive oil (HdeH less)
- 1-3 garlic cloves, finely chopped
- ½ teaspoon crushed red pepper
- 1 ½ pounds ripe fresh tomatoes (or small halved cherry tomatoes), peeled, seeded and chopped, OR a 1 pound can of whole tomatoes
- ¼ black Gaeta olives (generic olives!), about 5 ounces or more, pitted
- ¼ cup drained capers, rinsed and preferably the small ones
- 3 salt packed anchovies, rinsed and patted dry, or the a whole oil packed anchovy filled, drained (HdeH whole can with oil)
- ¼ cup finely chopped fresh parsley, plus more for garnish
- 1 teaspoon dried leaf oregano, crushed (optional but gives much flavor. Can be bought in the spice section of any grocery store)
- Salt (kosher salt or regular salt) and freshly ground pepper to season
- 1 1/3 pounds vermicelli or spaghetti (HdeH bow ties or fusilli)



1. Warm dinner plates and serving dish
2. In a large covered pot, bring 6 quarts of cold water to a boil for the pasta. Meanwhile, in a nonreactive skillet large enough to hold the cooked pasta, warm the oil over moderate heat. Add the garlic and cook over moderate heat. Add the garlic and cook until browned but not burned, about 5 minutes or less.
3. Stir in the crushed red pepper, then add the tomatoes (smash them after 5 minutes), olives and capers and cook over moderately high heat for 10 minutes
4. Finely chop the anchovies and add to the skillet. Stir in the parsley and oregano and cook for 2 minutes. Season to adapt to your taste. Use some of the past water to include in sauce
5. Salt the boiling pasta water, add the vermicelli or spaghetti and cook until al dente (see brand recommendation). Drain and toss with the sauce. Place pasta into a warm dish. Garnish with chopped parsley if desired. Serve at one and pass the pepper mill.