

Pasta (Spaghetti) with Anchovies, Pine Nuts and Raisins

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Serves: 4

12 ounces spaghetti
Kosher salt and ground black pepper
6 tablespoons extra-virgin olive oil, divided, plus more to serve
1/3 cup panko breadcrumbs, finely crushed or chopped (see note)
10 Oil-packed anchovy fillets, patted dry
8 medium garlic cloves, finely chopped
2 tablespoons white wine vinegar
½ cup lightly packed fresh flat-leaf parsley, chopped

1. In a large pot, bring 4 quarts water to a boil. Add the spaghetti and 2 tablespoon salt, the cook, stirring occasionally, until just shy of al dente. Reserve about 1 ½ cups of the cooking water, then drain the pasta.
2. While the pasta cooks, in a 12-inch skillet over medium, combine 2 tablespoons of the oil and the panko. Cook, stirring frequently, until golden brown, 3 to 5 minutes. Transfer the panko to a small bowl and set aside; wipe out the skillet.
3. Set the skillet over medium-high and add the remaining 4 tablespoons oil, the pine nuts, raisings, anchovies and garlic. Cook, stirring frequently, until the anchovies have broken down and the garlic is golden brown, about 2 minutes. Stir in the vinegar and cook until syrupy, 30 to 60 seconds. Add 1 cup of the reserved pasta water, ½ teaspoon salt and ¼ teaspoon pepper and bring to a simmer.
4. Add the pasta, reduce to medium and cook, occasionally tossing to combine, until the pasta is al dente and has absorbed most of the moisture but is still a little saucy, about 2 minutes. Remove from the heat. If the pasta is dry, add more cooking water, 1 tablespoon at a time. Stir in the parsley, then taste and season with salt and pepper. Transfer to a serving bowl. Sprinkle with the panko and top with additional oil and pepper.