

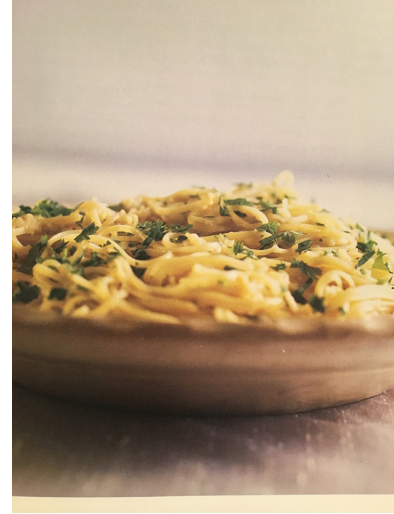
Pasta with Anchovy Sauce

Serves: 4

Nigella Lawson: Feast Food to Celebrate, pp. 376-77

<https://www.nigella.com/recipes/pasta-with-anchovy-sauce>

*1 large onion
1 clove garlic
1/6 cup olive oil
1/4 teaspoon brown sugar
12 anchovy fillets or 1-2 20oz can in olive oil
1/2 tablespoon butter
Tiniest pinch ground cloves
1/2 tablespoon water
1/4 cup whole milk (HdeH more)
1/2 lb. linguine
1/2 cup freshly chopped flat-leaf parsley*



Photography: James Merrell

1. Finely chop the onions and garlic. To be honest, I'd do this in the processor every time. It's not just that it's easier, but that it makes the onion meld into the sauce so well later.
2. Heat the oil in a heavy-based pan and cook the very finely chopped onion and garlic over a low heat until you have a soft, golden mush –about 10 minutes. Add the brown sugar (white is fine too), stir it in and let the onion mixture cook for another minutes or so.
3. Remove the anchovies from the can, and chop them very finely; I use my mezzaluna for this. Add them to the onion mush, stirring until they begin to “melt,” then stir in the butter and the pinch of ground cloves, followed by a tablespoonful of water and when all is combined, gradually stir in the milk. When this has come together as a puree, take the pan off the heat.
4. Meanwhile, cook the pasta in abundantly salted water according to the package instructions, removing 1/2 cup of cooking liquid just before you drain it.
5. Tip the drained pasta into the anchovy and onion sauce and add the reserved cooking water to help lubricate the pasta. You may not need all of the water, so pour in gradually. Add some oil from the anchovy can if you need it too. And, of course, if the pan isn't big enough to take all the pasta, just put it back into the pan it was cooked in and pour the sauce over the top.