



PASTA PUTTANESCA

PAIRED WITH 2013 SANGIOVESE GROSSO, YIELD: 4 SERVINGS

Ingredients:

- 1 pound pasta of your choice
- 5 garlic cloves, minced
- 2 tsp. anchovy paste
- ½ tsp. red-pepper flakes
- 1/3 cup extra-virgin olive oil
- 1 each diced tomatoes, canned 28 ozs. (preferably Italian)
- ½ cup kalamata olives, rough chopped
- 2 tbsp. capers, drained and rinsed
- ½ cup basil, coarsely chopped
- ¼ cup parsley, coarsely chopped
- to taste salt, kosher or sea
- to taste black pepper, freshly ground
- 1/3 cup Pecorino Romano, grated

Method:

1. In a large Dutch oven over medium heat, cook garlic, anchovy paste, and red-pepper flakes, in the olive oil until fragrant, about 3-5 minutes.
2. Add tomatoes, olives and capers and reduce heat to a simmer. Continue simmering for 10-12 minutes then add chopped basil and parsley.
3. Season to taste with salt and pepper.
4. Meanwhile, bring a large pot of water to a boil (2 tbsp. salt for 4 quarts water).
5. Add pasta and stir to prevent sticking. Cook the pasta until al dente (to the tooth or firm yet tender).
6. Drain pasta and add to sauce.
7. Turn to coat and serve topped with Pecorino Romano.

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