

PASTA PUTTANESCA

1 lb. linguine, spaghetti or penne, cooked al dente
1/4 cup olive oil
8 cloves garlic, finely chopped
1/3 cup dry white wine (avoid oak-aged wines)
2 (28-oz.) cans crushed tomatoes
1-2 tsp. crushed hot red pepper
2/3 cup pitted oil-cured black olives, coarsely chopped
1 tsp. dried parsley

1/2 tsp. black pepper
1/3 cup red wine vinegar
6-7 fresh basil leaves, coarsely chopped
1/2 tsp. oregano
1 can flat anchovy fillets, drained
1/4 cup capers
1/2 cup cooking water from pot
Pecorino Romano cheese, grated, for topping

Bring an 8-quart pot of water to a boil and add pasta. In a second pot, heat the oil and add the garlic, cooking until slightly colored. Add wine and allow to slightly reduce, then add the tomatoes and cook 5 minutes. Add remaining ingredients and cook over low flame for about 15 minutes. When the pasta is approximately 2 minutes from being ready, remove and drain; then add to saucepan where sauce is cooking and stir for about 30 seconds. Serve immediately, sprinkled with grated cheese. Note: If the sauce is too thick, thin with some of the cooking water.

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