

PUTANESCA SAUCE

Ingredients (approximate quantities, serves 4-6):

- 2 tbs. extra-virgin olive oil
- 1 large head garlic, cloves peeled and coarsely chopped (or to taste)
- 1 tsp. crushed red pepper (or to taste)
- 1 qt concentrated tomatoes
- 1 c. kalamata olives, pitted and coarsely chopped [Note 1]
- 4 oz. (2 sm. tins) anchovies, drained, oil reserved, finely chopped [Note 2]
- 1/4 c. capers [Note 3]
- 1 bunch Italian parsley, coarsely chopped (about 1 c.)

1. In a large heavy saucepan, heat olive oil and reserved oil from anchovies.
2. Saute garlic and red pepper on medium heat until fragrant, about 1-2 minutes.
3. Add tomatoes, raise heat to medium high, cover, and bring to a boil, stirring frequently.
4. Add olives, reduce heat to medium, and cook uncovered 5 minutes, stirring frequently.
5. Add anchovies, cook uncovered 5 minutes, stirring frequently.
6. Add capers, cook uncovered 5 minute, stirring frequently.
7. Remove heat, stir in parsely. Serve over spaghetti. Enjoy!

NOTES

[1] Although you can easily find pitted Kalamata olives, their flavor is distinctly inferior to whole ones that you pit yourself. To pit an olive, crush it with the heel of one hand, then pluck out the pit with your other hand. It's rather pleasant chore once you get into the flow of it.

[2] You can alternatively use salt-preserved anchovies, which are even more flavorful. Soak about 20 minutes to remove excess salt. Increase the olive oil to 1/4 cup (4 tbs). I use the brine from soaking to salt the cooking water for the pasta.

[3] Vinegar-brined capers are readily available and perfectly satisfactory but you can also use salt-preserved capers, which are usually bigger and more flavorful. Soaked for about 20 minutes to remove excess salt.

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