

## **Spaghetti alla Puttanesca ... What is there to say about this dish & its colorful name??**

This sauce is hot and flavor-packed! Usually served with spaghetti, it originated in Southern Italy. The name "puttanesca" refers to the ladies of the evening, and the claim is that pasta was served with this sauce to the clients of one of the brothels of Naples as an "appetizer"... interesting!

Here's how to make an authentic sauce:

### Ingredients:

14 oz. Spaghetti, cooked "al dente"  
3 oz. Extra Virgin Olive Oil  
2 cloves crushed Garlic  
6 Anchovy fillets  
2 ½ oz. Capers (preserved in salt)  
4 oz. pitted Black Olives  
12 oz. chopped Tomatoes  
1 dried red Chili (or use ½ tsp. chili flakes)  
Salt for seasoning  
Small handful of flat leaf parsley,

### Directions:

Rinse the anchovies and capers and pat dry. Cut the olives into rounds. Rough-chop parsley and set aside for garnish. Heat oil on medium low and add garlic. When gold in color, remove & discard. Slightly cool the oil & add anchovies. Stir with a wooden spoon until dissolved. Bring pan back onto heat, add capers and black olives. After a few minutes, add tomatoes & stir. Add chili and stir. Cook on low for 10 minutes. Check for salt & season to taste. Sprinkle with parsley. Add "al dente" spaghetti to your skillet, distribute sauce evenly and serve.

Buon Appetito!!