



Aglio E Olio with Linguine



Ingredients

1 lb. Linguine
5 Cloves Garlic
Bunch Flat Parsley
1 Hot Red Pepper (More to Taste)
Vito & Joe's Extra Virgin Olive Oil
Fresh Ground Black Pepper (To Taste)
Salt (To Taste)

How to Prepare

Heat pot of salted water to a gentle boil. Cut entire hot pepper (minus stem) into small pieces. Peel garlic and cut into small pieces.

Heat 1/3 C. Vito & Joe's Extra Virgin Olive Oil on low in a saucepan. Add red pepper and garlic and simmer down until garlic and pepper are tender. Add pinch of salt and about 1 t. freshly ground black pepper.

Put pasta in pot of salted water and cook for 7 minutes until al dente. Add 1 scoop of your salted pasta water to your garlic, pepper and olive oil mixture and mix.

When pasta is finished remove pasta from water and add to the saucepan. Coat pasta with garlic, pepper and olive oil mixture. Remove from heat and transfer to large serving bowl. Rough chop your fresh parsley; add about 2/3 of your parsley and mix up; while using the remaining chopped parsley to garnish the top.

THE LEANING TOWER OF PISA
ONE LINE DRAWING BY MICHAEL SLOVINSKI

Bon Appétit!