



Spaghetti Puttanesca

Ingredients

1 lb. Pasta (Capellini)	2 Tbsp. Butter
3 Anchovies, Soaked in Milk	4 Tbsp. Parsley
1/3 c. Capers, Soaked in Milk	1/3 c. Chopped Black Olives
2-3 Cloves of Garlic, Chopped Finely	1/3 of a Red Pepper, Chopped
5 Peeled San Marzano Tomatoes	Vito & Joe's Italian Extra Virgin Olive Oil
Fresh Ground Black Pepper	

How to Prepare

Boil 1 gallon of water in a large pot on a stovetop.

On low heat, heat up a pan on a stovetop with 1/3 c. Vito & Joe's Italian Extra Virgin Olive Oil and the butter. When the butter is melted, add the garlic and mix. When the garlic is almost browned, push the garlic down with a spoon until it's almost a paste. Remove the anchovies from the milk and add to the pan. Push down in the same way. Remove the capers from the milk and add to the pan. Add the olives and stir.

Add the pasta to the pot. Continue to stir the sauce. After 2 minutes, add about ½ tsp. of pepper, then stir in the tomatoes. When the tomatoes are warm, separate them from the rest of the sauce and push them down. Stir everything together.

Place the pasta in the pan using tongs. Add 1 ladle of pasta water and stir. Remove from heat. Add the parsley and stir. Serve hot.

Bon Appétit!



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