

Pasta Puttanesca

from In Our Grandmothers' Kitchens

Ingredients:

3 tablespoons extra-virgin olive oil (you may use less, but the oil really does enhance the flavor of the dish)
4 cloves garlic, slivered
4 anchovy fillets, roughly chopped
1 generous pinch red-pepper flakes
1 28-ounce can whole tomatoes
salt and pepper to taste (go light on the salt!)
1/2 teaspoon dried oregano
12 ounces dried linguine
1/2 cup (or more) chopped Greek olives
2 tablespoons capers
1 tablespoon lemon zest
roughly torn fresh parsley and (if you can find it) fresh basil

Instructions:

Boil a large pot of water for the pasta.

In a wide pot over medium heat warm the oil. Add the garlic, anchovies, and pepper flakes and cook, stirring frequently, just until the garlic starts to turn golden brown.

While those ingredients are cooking, drain the tomatoes (they don't have to be COMPLETELY drained) and squeeze them with your hands to break them into smaller pieces.

Add the tomato pieces to the garlic mixture, along with the salt, pepper, and dried oregano.

Cook, stirring occasionally, until the tomatoes break down and the mixture begins to look like a sauce.

While the tomato sauce is cooking, salt the pasta water and cook the pasta according to the manufacturer's instructions.

Just before the pasta is done, stir the olives and capers into the tomato sauce.

Drain the pasta, and add it to the sauce along with the lemon zest. Garnish the dish with the fresh herbs. Serve with grated cheese.

This dish serves 3 as a main dish (it may be doubled) or 6 as a side dish.