

Penne alla Puttanesca

Courtesy of *Molto Gusto*, by Mario Batali

8 to 10 salt-packed anchovy fillets

Kosher salt

6 tablespoons extra virgin olive oil

½ medium red onion, cut into
¼-inch dice

4 garlic cloves, thinly sliced

1½ cups Mario Batali Marinara
Sauce or similar sauce

1½ to 2 teaspoons red pepper flakes

1 pound penne

2 tablespoons salt-packed capers,
rinsed and soaked overnight in
cold water (change the water
frequently)

⅓ cup pitted Gaeta olives,
coarsely chopped

⅓ cup coarsely chopped fresh
Italian parsley

Freshly grated Parmigiano-
Reggiano


Put the anchovies in a small bowl and set it in the sink under a light stream of cold running water for 20 minutes. Drain the anchovies, pat dry and coarsely chop them.

Bring 6 quarts of water to a boil in a large pot and add 3 tablespoons kosher salt.

Meanwhile, combine the olive oil, onion, garlic and anchovies in another large pot and cook over medium heat, stirring, until the onion is lightly browned and the anchovies have broken down, about 5 minutes. Add the marinara sauce and

red pepper flakes, and cook, stirring, until fragrant, about 3 minutes. Remove from the heat.

Drop the pasta into the boiling water and cook until just al dente. Drain, reserving ¾ cup of the pasta water.

Add the pasta and the reserved pasta water to the pasta sauce mixture; stir and toss over medium heat until the pasta is well coated. Stir in the capers, olives and parsley, and serve immediately, with Parmigiano-Reggiano on the side. Makes 6 servings. 



QUENTIN BACON