

Spaghetti alla Puttanesca

Marinara Sauce for Spaghetti

3 cloves garlic crushed or diced– you can't overdue this stuff
Approx 2TBS extra virgin olive oil
1 large can of crushed tomatoes (28oz) slightly drained
1 small can tomato paste
1 ½ TBS basil or to taste
¼ cup or so of that White chardonnay you've been hiding (or other white wine)
salt and pepper to taste

½ lb noodles boiled
Parmesiano Reggiano to sprinkle on top if desired

Additional ingredients

10 each Black and green Olives sliced
1 heaping TBSP capers
Red pepper flakes to taste
2 tsp anchovy paste or mashed anchovies

Mince the garlic. Add garlic, olives, capers, red pepper flakes and anchovies and fry it in the olive oil for a couple minutes. Add the tomatoes, and basil and simmer for a 7 minutes or so. Add the wine and the tomato paste and whatever salt and pepper you want. Cook another 10 minutes or so and eat it right away, or you can just simmer it a bit longer if desired. Add a splash more of the wine if it's getting too dry, the alcohol evaporates almost immediately so you won't be getting your kids drunk.