

## Puttanesca

Le ricette di cucina di Jim Watts



The story..... originated in Napoli, Italy and was made famous by the city's "women of the night". Puttanesca" comes from the Italian word puttana which means, to put it politely, a lady of the night. The men would come in from the sea and the ladies wanted a fast meal for the men. Feed them quick, take care of business quickly and get the next one in the door – you know American style business only 100 years ago in Italy.

### Ingredienti

- 1 pound pasta
- 1 29 ounce can whole peeled plum tomatoes (blend first) add a small amount of water.
- 1 can anchovies chopped (these are crucial and will not be overwhelming)
- 1/4 cup extra virgin oil
- 1 tablespoon fresh chopped garlic ( 2 cloves)
- 1/2 medium onion finely chopped
- 1/4 cup dried parsley
- 1 cup pitted and chopped black olives (heavy on the olives makes a heavier sauce)
- 1 cup pitted and chopped green olives
- 6 tablespoons good Spanish capers
- 1 tablespoon of dried red peppers. (I prefer a good shot of Cayenne pepper)
- 1 teaspoon dried oregano
- 1 teaspoon ground black pepper

### Come Fare

Start the water boiling for the pasta with 1 teaspoon oil.

In a large skillet sauté the onions in a olive oil, add the olives and cook till there soft.

Then all add of the ingredients, except the anchovies, as you get them prepared and simmer over medium low heat.

When the water boils add the paste and add the Anchovies to the sauce. Cook the pasta until al dente (to the tooth) and drain. Serve sauce on top or pre-mix the sauce and pasta.

**Buon Appetito!**

Please send recipes, comments and suggestions to

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