

Anthony's Spicy Puttanesca Sauce...adapted from Frank's recipe!

Ingredients:

32 Plum Tomatoes

32 Black Olives; (Italian or Greek olives, pitted and chopped)

1/3 cup chopped white onion

1 diced jalapeño

2 teaspoons crushed red pepper

3 or 4 tablespoons crushed garlic cloves

Lots of fresh basil and fresh oregano

Salt and Pepper to season ...plus your favorite cheese for grating. Pecorino or Locatelli are favorites and a Ricotta Salata is also delicious!

16 to 24 oz your favorite pasta cooked al dente.

Method:

First things first....find your favorite music to set the tone!

Simmer up a large pot of salted water, while you make a small X in the bottom of each tomato.

Once the water is simmering, gently lower the tomatoes into the pot and simmer until the skins start to loosen. This should take 8-10 minutes.

Remove the tomatoes from the water and peel the skins.

Sauté the onion in several tablespoons of olive oil. Once the onions have started to soften then add the garlic and the jalapeño. Continue sauté for another minute before adding the olives and the fresh herbs.

Next is the tomatoes. Crush them by hand as you add them to the pan of onions and herbs. Stir together, season with salt and pepper. Add one last tablespoon of olive oil to top it off!

Once the sauce is heated through you are ready to boil up the pasta and dinner is served! When using fresh tomatoes in season ...it really is that simple!