

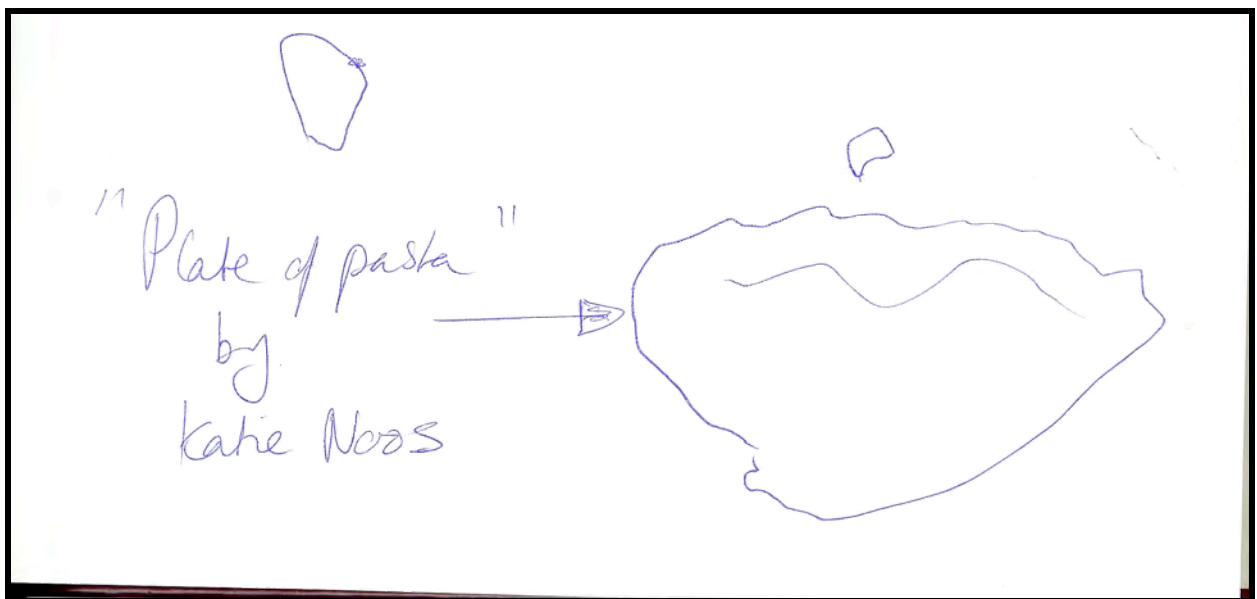
PUTANESCA

Contributed by Rick and Rosie

This is another one we do quite often. It can be adapted to suit your taste. Sometimes we make it without bacon and add olives and its still good.

¼ cup olive oil
½ pound sliced bacon, cut crosswise into ½ -inch-wide strips
5-6 anchovies, chopped finely
6 medium garlic cloves, coarsely chopped
4 medium onions, coarsely chopped
3 small hot green chilies, coarsely chopped
1 28-ounce can whole tomatoes
1 tablespoon dried oregano
1 tablespoon dried basil
1 tablespoon sugar
1 teaspoon salt
1 teaspoon pepper

In a large skillet, heat the olive oil over moderate heat. Add the bacon, garlic, onions, and chilies; saute only until the bacon begins to brown, 5 to 7 minutes. Add the anchovies in the last 3 minutes or so. Add the tomatoes, breaking them up with your hands. Stir in remaining ingredients. Gently boil until thick, 15 to 20 minutes. Serve over cooked pasta. We prefer to use penne.



Katie scribbled this in the front of a pasta recipe book that we gave Rick for his birthday in 1994