

SPAGHETTI ALLA PUTTANESCA CON SPIRITU

This dish was inspired by a recipe shared by Darryl Joannides, owner of Cork Wine Shop, in the April/May 2009 issue of Mix Magazine. Chili pepper vodka accompanies red wine in a complex reduction that adds depth and body, not to mention a perfect degree of heat to this flavorful sauce. You can visit Darryl and his wife Sarah at their wonderful shop at 2901 NE Alberta St in Portland.

Ingredients:

Basic Tomato Sauce

2 T	Garlic, finely minced
½ Cup	Olive Oil
1	28-oz can Italian whole plum tomatoes with juices
1 t	Sea Salt or Kosher Salt
¼ t	Black Pepper
¼ t	Dried Oregano
1 Splash	Hot Monkey Chili Pepper Vodka

Puttanesca

4	Oil-packed Anchovy Fillets, drained
2 Cloves	Garlic, finely minced
4	Roma Tomatoes, diced small
½ Cup	Kalamata Olives, pitted and coarsely chopped
2 T	Capers, rinsed and drained
2 Dashes	Black Pepper, freshly ground
¼ Cup	Dry White Wine
¼ Cup	Hot Monkey Chili Pepper Vodka
2 ½ Cups	Basic Tomato Sauce
1 lb	Spaghetti
¼ Cup	Parmigiano-Reggiano, freshly grated
3 T	Italian(flat-leaf) Parsley, chopped

Directions for Tomato Sauce:

1. In a large saute pan, saute the garlic in the olive oil over medium heat.
2. Add the canned tomatoes and their juices, using a spoon to break up the tomatoes.
3. Add the salt, pepper, oregano and Hot Monkey, and stir to combine.
4. Turn heat to low and allow to simmer for 1-2 hours, stirring and scraping the bottom of the pan occasionally, until reduced to a thick, flavorful sauce (you will have about 2 ½ cups).

Directions for Puttanesca:

5. In a medium saute pan over medium-high heat, heat the olive oil and add the anchovies.
6. Cook, stirring, until dissolved, then add the garlic and saute.
7. When the garlic begins to brown, quickly add the diced tomatoes, olives, capers, and black pepper to taste. Stir to combine.
8. Add the white wine and Hot Monkey and simmer until the tomatoes begin to soften, 4 to 5 minutes.
9. Stir in the basic tomato sauce and cook over medium-low heat for 10 to 15 minutes.
10. While the sauce is cooking, cook the spaghetti in salted water according to package directions. Do not overcook.
11. Drain the pasta and put into a large bowl.
12. Pour the Puttanesca sauce over the top and toss to combine.
13. Top with freshly grated parmigiano and chopped Italian parsley.

