



(From Giuliano Hazan's Thirty Minute Pasta by Giuliano Hazan)

SPAGHETTI ALLA PUTTANESCA

This “saucily” sauced Neapolitan pasta dish is named after the “ladies of the night” who, according to legend, used it to seduce their clients. Though I cannot guarantee its aphrodisiac qualities, I think it will undoubtedly make whomever you serve this pasta to quite happy.

2 pounds fresh tomatoes
1 medium garlic clove
6 anchovy fillets
4 tablespoons extra virgin olive oil
Salt
10 black olives (Greek or Kalamata)
1 pound spaghetti or spaghettini
2 sprigs oregano
2 tablespoons capers

1. Fill a pot for the pasta with about 6 quarts of water, place over high heat, and bring to a boil.
2. Peel the tomatoes and coarsely chop them.
3. Peel the garlic and finely chop it. Coarsely chop the anchovies and put them with the olive oil in a 12-inch skillet. Place over medium high heat and cook until the anchovies have mostly dissolved, 1 to 2 minutes. Add the chopped garlic and let it sizzle for about 30 seconds, then add the tomatoes. Season lightly with salt and cook until most of the liquid the tomatoes release has evaporated, about 15 minutes.
4. While the tomatoes are cooking, slice the flesh of the olives away from the pits into slivers.
5. When the tomatoes are almost done, add about 2 tablespoons salt to the boiling pasta water, add the spaghetti, and stir until all the strands are submerged. Cook until *al dente*.
6. When the tomatoes are ready, coarsely chop enough oregano leaves to measure about 2 teaspoons and add them to the pan along with the capers and sliced olives. Cook for about 2 minutes then remove from the heat.
7. When the pasta is done, drain well, toss with the sauce, and serve at once.