



Puttanesca Sauce

Serves 4-5

Ingredients:

- 2 garlic cloves, minced
- 2 tablespoons vegetable oil
- 2 cans (28 oz ea) Italian plum tomatoes, whole
- 1 can (16 oz) pitted whole black olives, drained
- 4 tablespoons capers, drained
- 6 fresh basil leaves, chopped
- Pinch of red pepper flakes

Saute garlic in oil until soft and golden brown. Add the tomatoes, simmer for 10 minutes. Add olives, capers, basil and red pepper. Simmer in uncovered pot for 20 minutes, stirring it gently until sauce has thickened. Great on 1 pound vermicelli, cooked al dente. Excellent for gypsies, harlots, starlets and friends.

Source URL: <http://peterandpaul.net/recipe-puttanesca-sauce>