

PUTTANESCA SAUCE

INGREDIENTS:

3 cloves garlic, sliced
¼ cup extra virgin olive oil
¼ cup chopped Italian parsley
salt
pepper
½ tsp. oregano
1 tsp. fresh basil
6 pitted green olives
6 pitted black Kalamata olives
3 pepperoncini, sliced
1 anchovy (optional)
2 Tbsp. capers
1 qt. can whole, peeled Italian tomatoes, or the equivalent of fresh, local tomatoes.

PREPARATION:

Sauté' garlic in olive oil until golden. Add parsley, salt, pepper, oregano, basil, olives, pepperoncini, anchovy and capers. Continue to sauté' mixed ingredients for 3 minutes.

Add tomatoes and let simmer over low flame.

This sauce can be served with either Polenta Boulder or spaghetti.