

Fusilli Alla Puttanesca Versione Cruda

Servings: 4

Source: Barbara Allen

Ingredients

- 2½ lbs. Ripe Tomatoes
- ½ cup Olive Oil
- 4 large Cloves Of Garlic, peeled and coarsely chopped
- ⅓ cup Nicoise Or Kalamata Olives, pitted and sliced
- 1½ tbsp Capers
- 1 tbsp Balsamic Vinegar
- ¼ teaspoon Dried Hot Pepper To Taste, or chopped fresh to taste
- 1½ teaspoons Salt
- 12-14 Fresh Basil Leaves, torn into small pieces
- 2 teaspoons Salt For Cooking Pasta
- 1 lb. Fusilli (rotini or pennette ok too)

Method

Blanch tomatoes for 30 seconds in 4 - 5 quarts boiling water to facilitate peeling. Remove skin, cut in half horizontally, pull out seeds with fingers, and remove tough core near the stem. Chop coarsely.

In a large bowl in which the pasta will be served, toss all ingredients except the pasta and the salt for cooking it. Taste mixture for salt and hot pepper, adjust as needed. Set aside, covered with plastic film.

When ready to serve, bring a large pot of water to a rapid boil. (You can re-use water you blanched the tomatoes in). Add the salt and pasta and stir immediately, continuing to stir for 30 - 45 seconds to prevent pasta pieces from sticking together. Cook pasta until al dente, then drain and toss the hot pasta with the room-temp sauce. Serve immediately with crusty Como or Ciabatta bread.

Notes

*Barb says she adds more olives, capers, and balsamic vinegar. Also less olive oil. She also suggests ⅓ to ½ lb pasta for two people.