

- 1 lb of pasta (spaghetti, linguini, bucatini or other similar)
- Salt (for pasta water)
- 8 cloves of garlic
- 8 anchovy fillets (I use the whole little can)
- 2 tablespoon of capers, rinsed and roughly chopped
- 1 teaspoon of red pepper flakes
- 4 tablespoons of parsley
- Parmesan, grated

<u>Ingredients</u>



Ingredients

Chopped garlic and red pepper flakes



Ingredients

Roughly chopped anchovies (I did not rinse).



Ingredients

Roughly chopped capers (these I rinsed).



Ingredients

Chopped Parsley



Cooking Instructions

Pot of water on to boil

Once it comes to a rolling boil put salt in

(enough salt to make the water taste "like the ocean")



Cooking Instructions:

Fry garlic and red pepper flakes in Olive oil (what else?)



Cooking Instructions:

Add capers and anchovies to the pan.



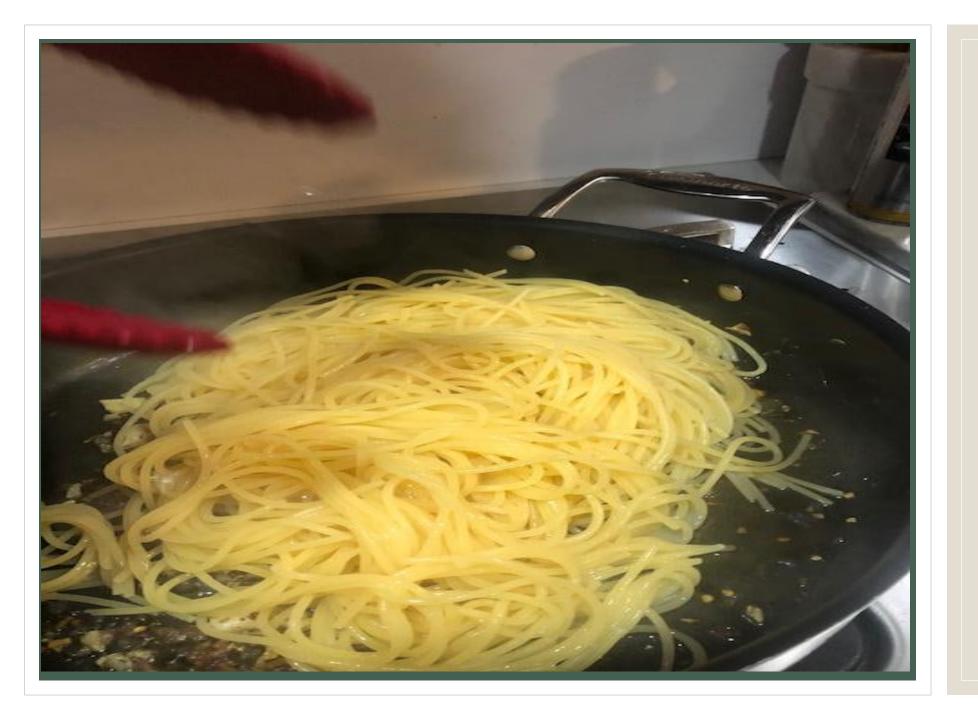
Cooking Instructions

Add pasta to boiling water (make sure you stir so pasta doesn't stick together)



Cooking Instructions

When pasta is cooked "al Dente", remove and put in pan with the rest of the ingredients.



Cooking Instructions

Add pasta to frying pan



Cooking Instructions

Let it cook for a few minutes to meld with the flavors of garlic, capers, anchovies



Cooking Instructions

Add some pasta water if it looks too dry...the pasta will absorb the liquid, so always save pasta water



Cooking Instructions

Such a simple delicious meal.



Cooking Instructions

Grate some high quality Parmesano Reggiano...



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E Cooking

Midnight Pasta With Garlic, Anchovy, Capers and Red Pepper

By David Tania

There's something about pasts, cooked properly, that trumps all the other possibilities. And the smell of pasts boiling is a heady chosp thrill. With a few basic staple pantry items, a true feast can be ready in minutes. Good spaghetti, good olive oil, garlic and a little red pepper are all you need, plus some anchory and capers if you have them.

DEGREDAENTS.

% pound spaghetti

Saft

3 tablespoons extra virgin olive oil

4 gartic cloves, peeled and roughly chopped

4 anchovy filets, rinsed and roughly chopped

1 tablespoon capers, rinsed and roughly chopped

% teaspoon red pepper flakes, or to taste

2 tablespoons chopped parsley, optional

Parmesan for grating, optional

Put the spaghetti in a large pot of well-salted rapidly boiling water and cook only until firmly al dente. (Depending on the brand of pasts, this will be 8 to 10 minutes, but check frequently to see.)

PREPARATION

While the pasta is cooking, warm the clive oil in a small skillet over medium heat. Add the garlie and cook for about 1 minute, without letting Step 2 it brown. Stir in the anchovies, capers and red pepper and cook for a half-minute more, then turn off the best.

Drain the pasts and return it to the pot. Pour in the garlie mixture, a the parsley, if using, and toss well to coat. Serve with grated Parmer desired.



New York Times recipe cooked by Donna Mainardi Singer

https://cooking.nytimes.com/eccipes/12168-midnight-pasts-with-garlic-anchoxy-capers-and-red-pepper