

Calabrian Spaghetti
(Spaghetti alla Calabrese)

INGREDIENTS:

Servings: 2 people

Tinned anchovy fillets	3
Calamata-type olives, pitted	6
Small garlic clove	1
Extra-virgin olive oil	2 tbs
Red pepper flakes	to taste
Spaghetti	9 oz
Sharp grating cheese such as Pecorino	

Servings: 4 people

Tinned anchovy fillets	6
Calamata-type olives, pitted	12
Garlic clove	1
Extra-virgin olive oil	1/4 cup
Red pepper flakes	to taste
Spaghetti	1 pound
Sharp grating cheese such as Pecorino	

Servings: 6 people

Tinned anchovy fillets	9
Calamata-type olives, pitted	18
Small garlic cloves	2
Extra-virgin olive oil	1/3 cup
Red pepper flakes	to taste
Spaghetti	1 1/2 pounds
Sharp grating cheese such as Pecorino	

Servings: 8 people

Tinned anchovy fillets	12
Calamata-type olives, pitted	24
Garlic cloves	2
Extra-virgin olive oil	1/2 cup
Red pepper flakes	to taste
Spaghetti	2 1/4 pounds
Sharp grating cheese such as Pecorino	

Servings: 10 people

Tinned anchovy fillets	15
Calamata-type olives, pitted	30
Small garlic cloves	3
Extra-virgin olive oil	2/3 cup
Red pepper flakes	to taste
Spaghetti	2 3/4 pounds
Sharp grating cheese such as Pecorino	

Servings: 12 people

Tinned anchovy fillets	18
Calamata-type olives, pitted	36
Garlic cloves	3
Extra-virgin olive oil	3/4 cup
Red pepper flakes	to taste

Spaghetti
Sharp grating cheese such as Pecorino

3 1/4 pounds

TOOLS:

Small bowls
Small knife
Large pan
Small heavy skillet
Wooden spoon
Strainer
Cheese grater

PREPARATION:

Lightly rinse the anchovy fillets of oil and salt. Slice the olives. *Peel and crush the garlic clove.*
Grate the cheese.

Boil water for the pasta.

Heat the oil in a skillet. Cook the garlic gently, without browning, for 5 minutes. Remove from the heat and add the anchovies, mashing and breaking them up. Add olives and red pepper flakes.

Cook the pasta, and drain without drying out. Stir in the sauce and top with the grated cheese.

This recipe comes from the Journal of Italian Food & Wine © Holiday 1994.