

Camille's Italian American Cooking

Puttanesca

recipe courtesy of Chef Enzo of Ponte Vecchio Restaurant, Brooklyn, N.Y.

1 pound bucatini pasta
6 tablespoons extra-virgin olive oil
4 garlic cloves, peeled and chopped
20 Gaeta olives
2 tablespoons capers
1 teaspoon oregano
1 24 ounce can San Marzano whole tomatoes
Sea salt and freshly ground black pepper
1 tablespoon parsley, chopped
5 leaves of basil

In a large pot, boil water for the bucatini. When water begins to boil, add salt liberally. Let water return to a boil. Add bucatini, and cook until al dente. In a large sauté pan, warm olive oil over medium heat. Add garlic, Gaeta olives, capers and oregano. Cook until tender. Pour in San Marzano tomatoes. Crush them into the pan with the back of a spoon. Stir ingredients very well and bring to a quick boil. Sprinkle in salt and pepper. Lower heat and gently simmer for thirty minutes. Add the bucatini and toss well with the pasta. Garnish with parsley and basil.

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Roll meat into one-and-a-half-inch balls. In a large saucepot, warm olive oil on medium heat. Add onions and cook until translucent. Add meatballs in batches and brown on each side. Remove meatballs to a plate. Stir and scrape drippings in the pot, and add crushed tomatoes, basil, salt, pepper, and red pepper flakes. Return meatballs back to pot and simmer for one hour, stirring occasionally.

In a large pot, boil water for the spaghetti. When water begins to boil, add salt liberally. Let water return to a boil, and cook spaghetti until al dente. Drain. Plate in a family-style platter, or in warmed individual bowls, and top with tomato sauce and meatballs. Add extra Parmigiano-Reggiano. Garnish with fresh basil.

Camille's Tip: Ingredients for meatballs should always be chopped very fine so that meatballs will not fall apart. You may also bake your meatballs three-quarters of the way in a baking dish. Then add them to the sauce the last twenty minutes of simmering.