

## **Anchovy Pasta Sauce**

Alex and Andrew Armentano are two of Nancy's cooking buddies from the Dupont Circle Farmers' Market. They love Mario Batali and have had some fun recently working with his recipes and adding their own flare. The following is a recipe from *italicious* to which Andrew and Alex made the following adaptations:

- caramelizing the onions in more oil and cooking everything in that oil when you take the onions out
- use a little fresh cooking water in the sauce
- use **Smith Meadows Whole Spelt and Oat Fettucine**
- more parsley
- if you love anchovies - use more of them
- the sauce should be dark brown

You can see the results in the included foto!

### **Spaghetti with Caramelized Onions, Anchovies and Toasted Bread Crumbs from Mario Batali's *Molto Italiano***

- \* ¼ cup plus 3 tbsp extra-virgin olive oil
- \* 2 large Spanish onions, cut lengthwise in half and then into ¼-inch-thick half-moons
- \* 5 salt-packed anchovies, filleted and rinsed
- \* ½ cup milk
- \* 4 cloves garlic, thinly sliced
- \* 1 tbsp hot red pepper flakes
- \* 1 lb spaghetti
- \* ½ cup roughly chopped Italian parsley
- \* 1 cup toasted bread crumbs

In a 10- to 12-inch sauté pan, combine 3 tbsp of the olive oil and the onions and cook over medium heat, stirring occasionally, until the onions are very soft and golden brown, 20 to 25 minutes. Set aside.

Meanwhile, bring 6 quarts of water to boil in a large pot, and add 2 tbsp salt. Soak the anchovies in the milk for 10 minutes.

In another 10- to 12-inch sauté pan, heat the remaining ¼ cup olive oil over medium-high heat until smoking. Add the garlic and red pepper flakes and cook until the red pepper flakes are lightly toasted, about 30 seconds. Drain the anchovies, toss them into the pan, and cook, stirring, until they have broken down, 4 to 5 minutes. Add the cooked onions and lower the heat to a simmer.

Drop the spaghetti into the boiling water and cook until just al dente.

Drain the pasta and toss into the pan with the anchovy mixture. Add the parsley and stir to coat. Pour into a warmed serving bowl, sprinkle with bread crumbs, and serve.