

## Puttanesca With The Italian Singing Gourmet – Gino Federici

2 cloves garlic, minced  
1 med. onion slivered  
1/4 c olive oil  
1/2 c fresh parley leaves, finely chopped  
5 flat anchovy fillets, drained and minced (don't use dried)  
8 Kalamata olives, pitted and thinly sliced  
2 cups canned tomatoes, drained (reserve the juice, see below)  
1/2 c tomato juice  
4 Tbsp capers, drained  
spaghetti to serve 4  
Parmesan cheese

Cook the spaghetti in lots of boiling salted water, according to package directions.

In a skillet add the olive oil and cook the onion and garlic until golden.  
Add parsley and cook for 15 seconds.  
Add tomatoes with the juice and cook over moderate heat for 1 minute.  
Add the anchovies, olives, and capers. Cook, stirring often, for 2 minutes.

When spaghetti is cooked, drain, return to bowl, add the sauce and toss well until spaghetti is coated.

Serve with Parmesan cheese.

Optional...you can add 1/2 tsp dried hot red chili flakes to the onion and garlic, just to spice things up a little.