

*A recipe from*

# DAD'S CHILE COOKBOOK



Heat Rating:



## Capellini Crudaiola

Similar to Recipe in "Mediterranean Hot & Spicy" by Aglaia Kremezi

What to do with excess tomatoes? Or maybe it's right in the heat of summer and you don't want to cook. Either way, this is the dish you need...

*2 lb ripe, firm tomatoes  
coarse sea salt*

*3 Tbsp salt-packed capers*

*1 Tbsp minced garlic*

*½ cup extra-virgin olive oil, plus more*

*2-6 jalapeño peppers, minced*

*⅔ cup chopped fresh flat-leaf parsley*

*½ cup fresh basil, coarsely chopped*

*1 lb dried capellini or angel hair pasta*

*1½ cup grated Parmigiano cheese*

Put a gallon of water on to boil; when boiling, poke a small hole in the skin of each tomato and drop them into the boiling water for 30-45 seconds. Remove and drain, then peel tomatoes. (That's the easy way!) Stem, quarter and wash out seeds. Chop tomatoes and place in a wire colander that stands in a pot. Salt tomatoes with sea salt and let drain for 20 minutes or so. Retain liquid for other recipes; it's very tasty!

Rinse capers; drain, then chop. About 20 minutes before serving the meal, mix garlic with olive oil, capers jalapeño, about half the parsley and half the basil. Add tomatoes, then toss thoroughly to combine and reseason to taste; sauce should be a bit sharply flavored. Set aside.

Prepare pasta according to directions. Drain and drizzle with a bit of olive oil, then toss with sauce. Sprinkle with some of the cheese and all the remaining herbs. Serve with remaining cheese for sharing.

Yield: Three or four servings

Preparation time: 15 minutes, plus 20 for tomatoes to drain

Cooking time: 20-25 minutes

