

A recipe from

DAD'S CHILE COOKBOOK



Heat Rating:



Ceci con la Tria

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

An Apulian specialty, this dish combines chickpeas and pasta with a devilishly hot oil known as *diauliciu*. And yes, it's delicious...

1 cup dried chickpeas

½ cup light olive oil

1 lb fresh, home-made fettuccine

4 garlic cloves, thinly sliced

3-5 dried peperoncini

kosher salt and ground black pepper

1 cup chicken broth

1 oz fresh lemon juice (1 lemon)

½ cup chopped fresh flat-leaf parsley

Peperoncini sott'Olio (separate recipe)

Soak peas overnight; drain and cook in plenty of water for an hour (or until tender). Drain and retain. (You can use 3 cup canned chickpeas instead.)

Heat oil in a large, heavy skillet over medium-high heat and fry about ¼ of the fettuccine until crisp, 5-6 minutes. Drain on paper towels. In the same oil, sauté garlic over medium heat for a minute, but don't let garlic brown! Add chickpeas and sauté for a couple of minutes. Pour in chicken broth and cook for a few minutes, then stir in lemon juice. Season with salt and plenty of pepper. (You can make ahead to this point and refrigerate.)

About 20 minutes before serving, cook pasta until *al dente*; drain and stir into simmering chickpeas. Crumble fried pasta to skillet and toss to combine. Sprinkle with chopped parsley. Plate a liberal serving for each diner and drizzle generously with Peperoncini sott'Olio (*diauliciu*). Serve warm with crusty bread and a nice wine. A side salad makes this a great dinner feast!

Yield: About four servings

Preparation time: 20 minutes, plus chickpea soaking

Cooking time:

