

A recipe from

DAD'S CHILE COOKBOOK



Heat Rating:



Godfather Sauce

Lots and Lots of Experiments with Tomatoes, Pasta and Pepper Flakes Made This Dish

I'm gonna make you an offer you can't refuse: Eat This Stuff! It's only business; tasty business. Put as much heat as you like (or can stand)...

- 1 Tbsp olive oil*
- 1½ Tbsp minced garlic*
- 1 cup sun-dried tomatoes (oil pack), drained, chopped*
- 1 cup whipping cream*
- 7-8 oz roasted red peppers, drained and chopped*
- 1-2 tsp crushed red pepper flakes*
- 1 cup fresh basil, chopped*

Warm oil in a large skillet over medium heat. (If you use dry-pack tomatoes, add another 1-2 tsp oil to the skillet.) Sauté garlic for a minute, until fragrant. Add tomatoes and stir-fry for a minute or two, then add the cream and roasted red peppers. Season with red pepper flakes to your taste; remember that the flakes release more heat as they're cooked. Stir in ½ of the basil; turn down to lowest simmer and cover.

When you're ready to serve, drain whatever pasta you chose for dinner, saving some of the pot liquid; say a cup or so. Return pasta to pot and pour on the sauce; toss to coat well. Add enough reserved pasta liquid to make the dish moist but not runny; you can also add a bit of extra-virgin olive oil. Serve hot with shaved Parmigiano-Reggiano or Pecorino cheese on the table. Add an antipasti dish, side salad and a nice Chianti wine and you'll think you're in Roma!

Yield: Four servings

Preparation time: 5 minutes

Cooking time: 10 minutes, not counting pasta prep

