

A recipe from

DAD'S CHILE COOKBOOK



Heat Rating:



Penne Arrabbiata alla Vivande

As Found in "The Food of Southern Italy" by Carlo Middione

"Arrabbiata" means "furious" in Italian. As in furiously tasty...

¾ lb fresh porcini mushrooms
1 lb fresh tomatoes
8-10 leaves fresh basil
1 Tbsp extra-virgin olive oil
½ lb pancetta, minced
3 large cloves garlic, crushed

4 oz butter
kosher salt, to taste
½ tsp freshly ground black pepper
1½ tsp red pepper flakes
1 lb penne pasta
1 cup grated Parmigiano-Reggiano

Prepare the veggies: Cut the porcinis into about ½-inch dice; set aside. Peel, core and crush the tomatoes; keep the juice with the tomatoes. (Or use 1 can petite-diced tomatoes, and crush lightly using a potato masher.) Chop the basil. Stir the basil into the tomatoes; set aside.

Place a large frying pan over medium-high heat. Add olive oil and fry the pancetta until crisp and golden. Remove pancetta with a slotted spoon and toss out. (No, wait! You never toss out fried pancetta! There's a law against that. Retain it on paper towels.) Pour out all but a couple Tbsp of the pancetta oil. Reduce heat to medium and brown the garlic well, but do not scorch! Once garlic is browned, remove it and toss it out. (This one, there's no law against.)

Add 2 Tbsp butter to the skillet and cook the porcinis over medium heat for 4-5 minutes, until slightly browned. Add pancetta bits back, then add tomatoes, basil, salt, pepper and red pepper flakes. Cook over medium (or medium-low) heat for 15-20 minutes, stirring often.

Meanwhile, prepare penne pasta until quite *al dente*; don't overcook the pasta! Drain pasta, but let it retain a bit of water. Let stand for a few minutes so pasta absorbs liquid, then arrange on a large serving platter. Pour on the sauce and mix well. Sprinkle on most of the cheese, placing the rest at the table. Dot with remaining butter and serve hot with white wine and a garden salad.

Yield: About six servings

Preparation time: 15-20 minutes

Cooking time: 20 minutes

