

## **LINGUINE PUTTANESCA**

**SOURCE: STAFFMEALS AT CHANTERELLE (Chef David Waltuck)**

### **INGREDIENTS:**

1/2 C coarse salt (for cooking pasta)  
1.5 pkgs (16 oz each) linguini  
1/4 C olive oil  
2 TBS unsalted butter  
12 anchovy fillets packed in oil, drained but not rinsed, then mashed  
2 C olives (preferably Moroccan), pitted + coarsely crushed  
1 C sun-dried tomatoes packed in oil, drained/coarsely chopped  
3/4 C small capers, rinsed/drained  
6 large cloves garlic, minced  
2 tsp red hot pepper flakes  
3 TBS red wine vinegar

### **DIRECTIONS:**

Bring very large stockpot of water + 1/3 C salt to boil over high heat – when water is boiling add linguini – cook, stirring frequently till al dente (8-10 minutes) – drain linguine and allow to cool slightly before continuing.

In non-reactive heavy skillet large enough to hold the pasta, heat oil over medium-high heat – add butter + anchovies – cook, stirring frequently till butter is melted and anchovies are beginning to soften (about 1 minute) – add olives, sun-dried tomatoes, capers, garlic + pepper flakes – sauté, stirring frequently, till just heat through (about 1 minute more).

Add linguini to mixture in skillet and toss thoroughly to mix – remove from heat - add vinegar and toss again. Serve immediately, directly from skillet.

Serves: 6