

Puttanesca Sauce

By Grace Parisi from foodandwine.com

Ingredients

1/4 cup extra-virgin olive oil
3 garlic cloves, peeled
6 anchovy fillets
1/4 teaspoon crushed red pepper
1 tablespoon tomato paste
1 (35-ounce) can whole peeled Italian tomatoes with their juices, crushed with your hands
Pinch of sugar
2 basil sprigs
1/4 cup chopped kalamata olives
1 tablespoons capers, drained
Salt and freshly ground black pepper

Directions

1. In a large saucepan, heat the oil. Add the garlic, anchovies, and crushed red pepper and cook over moderate heat, stirring occasionally, until golden, about 5 minutes.
2. Add the tomato paste and cook, stirring, for 1 minute. Add the canned tomatoes with their juices.
3. Stir in the sugar, basil, olives, and capers. Season with salt and pepper to taste and bring to a boil.
4. Simmer the sauce over low heat, stirring occasionally, until it thickens and is reduced to 3 cups, about 30 minutes. Season again with salt and pepper to taste. Discard the basil sprigs and garlic.