



Puttanesca Sauce

Makes sauce for 4 servings of pasta

Ingredients

4 tablespoons of olive oil

2 ripe medium or large meaty tomatoes.

I use the vine tomatoes that can be bought at most farmers Markets or food markets. Chop the tomatoes into small 1/2 inch cube pieces.

4 scallions, washed and chopped into small pieces, quarter inch or less.

You can add a small onion, minced which would replace two of the scallions

4 to 6 large green olives chopped into quarter inch pieces and de-pitted

6 to 8 greek Kalamata dark olives chopped into quarter inch pieces and de-pitted

2 tablespoons of capers drained of its liquid

4-6 fresh basil leaves, chopped

1 teaspoon of dried oregano

1/2 cup red wine

1/2 cup water

Preparation

Preparation time - 30 minutes

Heat the olive oil under medium heat and add the chopped tomatoes. As the tomatoes cook, add the scallions. Once the scallions are limp add the chopped green and kalamata olives, capers, basil and oregano. After 5 minutes add the red wine. Let the mixture come to a boil. Evaporate the alcohol from the wine. You'll know when the alcohol has evaporated as the alcohol vapor smell goes away. Now add the water and again let the mixture come to a boil. Throughout the process make sure to stir often. Once the sauce thickens, it is finished. Now you can enjoy this simple puttanesca sauce with your favorite pasta. Add some grated Parmasean cheese and hot pepper flakes! Don't forget the Italian break!