



RECIPES

Pasta With Garlic Sauce (Gnocchetti con Agliata)

1/2 cup olive oil
1 Tbsp. butter
4 small dried hot red chile peppers
1 cup parsley leaves
2 to 3 garlic cloves
1/2 teaspoon salt
14 oz. gnocchetti (small, shell-like pasta)
6 Tbsp. grated pecorino (or parmesan) cheese

Over low heat, cook 1/4 cup of the olive oil and the butter with the chiles for 8 to 10 minutes. Press down the chiles with the spatula, and then remove from the oil and discard. In a blender or processor, puree the remaining 1/4 cup of olive oil, parsley, garlic and salt. Add the mixture to the oil in which the chilies were cooked and stir. Cook the gnocchetti in plenty of boiling salted water until al dente. Drain and toss with the sauce and cheese and serve immediately with a fresh salad and some good crusty bread. Serves 6.