

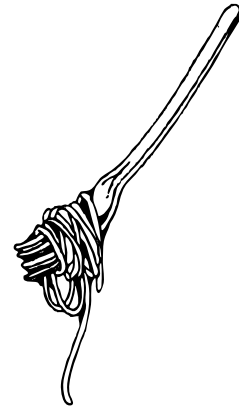
Spaghetti di San Giuseppe (St. Joseph's Spaghetti)

Submitted by Allison Kellner, St. Theresa Catholic Church



INGREDIENTS:

- 1 pound bronze-cut bucatini pasta
- Extra Virgin Olive Oil
- 8 large/10 small garlic cloves - minced fine
- 1 can or small jar of anchovies in olive oil - finely chopped in oil
- 3 Tablespoons Pesto
- 1 Tablespoon red pepper flake (to taste)
- 1 cup breadcrumbs (pre-made plain is fine, or make fresh with day-old crusty bread)



DIRECTIONS

- 1) Bring a large pot of salted water to a boil. Salt water generously with kosher or sea salt (the water should be salty like the sea)
 - 2) Add pasta to a large pot of salted water and cook to al dente. Do not overcook! The pasta will finish in the sauce.
 - 3) Warm 2 Tablespoons of olive oil in a large skillet over medium heat. Once warmed, add breadcrumbs and stir to coat. Once the breadcrumbs have been coated in oil and lightly browned, remove them to a separate dish to hold. Wipe the skillet clean.
 - 5) Warm 3 Tablespoons of olive oil in the large skillet over medium heat. Once warmed, add garlic. Cook over medium heat, stirring frequently and taking care not to burn the garlic.
 - 6) Add anchovies to the garlic oil. Stir and smash the anchovies into the garlic pieces to make a garlicky anchovy paste in the oil. **Note: You must use anchovies! The sauce does not taste "fishy" instead the anchovy imparts a delicious unctuous flavor to the dish.**
 - 7) Add red pepper flake and stir. Add pesto and stir.
- *By this time, the pasta should be done. Reserve 1 cup of pasta water and drain the pasta***
- 9) Add al dente pasta to the skillet with the sauce. Turn the heat to low. Toss the pasta in the sauce.
 - 11) Add the pasta water in 1/4 cup increments to bind the sauce to the pasta. Stir the pasta while adding the pasta water. Depending on the tightness of the sauce, more pasta water may be needed. The sauce is not to be runny - instead, it should cling to the pasta.
 - 12) Add 1/4 cup of breadcrumbs to the pasta in the skillet and toss to coat.
 - 13) Pour pasta and sauce onto a serving platter. Top with remaining breadcrumbs. Serve immediately.