



### **Bucatini alla Chiummanzana**

What to do with all those cherry tomatoes in the garden! The slightly spicy tomato sauce is a Capri specialty and it's terrific. I found some fresh artichokes\*\* at the Farmer's Market this week, so I decided to make stuffed artichokes for the first course, followed by the bucatini. Wow! Nice glass of wine too! This sauce is best made using in season, outdoor grown, cherry tomatoes. They have so much flavour and are sooo sweet! Bucatini is a long, thick, hollow pasta.

Makes 2 Main Course or 4 First Course Servings

½ lb. bucatini  
4 large garlic cloves, minced  
1 ½ lbs. cherry tomatoes  
4 fresh basil sprigs  
3 fresh oregano sprigs  
5 Tbsp. EVO  
3 small dried red chiles (approx. 2" long)  
Salt & freshly ground black pepper  
Garnish: fresh basil leaves

#### **Make the sauce:**

In a large skillet heat 4 Tbsp. EVO on medium heat. Add the minced garlic & chilies; sauté, stirring, until the garlic begins to colour a bit. Add tomatoes & herb sprigs & cook over medium heat, stirring occasionally, until tomatoes begin to lose their shape, about 10 minutes; season with salt & pepper to taste. Cool slightly, remove & reserve herb sprigs, remove chilies & discard; put through a food mill or sieve, over a bowl, pressing on the solids until all that remains are the tomato skins. Return the sauce to the skillet along with the reserved herb sprigs and heat until hot.

Meanwhile, bring a large pot of water to a boil. Add 1 Tbsp. salt & the bucatini. Cook the bucatini until al dente, checking 2 minutes before the time stated on the package. Drain the pasta in a colander. Remove the herb sprigs from the sauce; add the pasta & toss until coated with sauce. Place the pasta into a warmed serving bowl & drizzle with the last tablespoon of EVO. Serve immediately.

**\*\*If you would like to find a source for fresh, local artichokes, please see [My Source List](#).**

Phyllis





