

Barb's Puttanesca

Ingredients:

- 1 Large yellow onion, chopped
- 4 Cans - (28 oz. ea.) peeled, stewed, whole tomatoes
- 1/3 Cup - olive oil (for saute)
- 1 Tsp - dried oregano
- 1/2 Tsp - dried red pepper flakes
- 1/2 Cup - Tiny black nicoise olives (or chopped and pitted Calamata olives)
- 1/3 Cup - Capers
- 1/2 Head - Garlic, peeled and chopped
- 1 Can - rolled anchovies
- 1/2 Cup - fresh Basil, chopped (or 2 packages)
- 2 Tsp - salt
- 1 Can - Tomato paste (6 oz) - Optional
- 1 Splash of Shiraz
- 2 Tbs Pinenuts

Preparation:

1. Saute onion, garlic, and fresh basil and oregano in olive oil.
2. Drain the tomatoes and cut them crosswise into halves, squeeze out as much liquid as possible.
3. Add the tomatoes, tomato paste, Shiraz, and salt to the onion, garlic, basil, and oregano and simmer for 30 minutes.
4. In a small sauce pan add a drizzle of olive oil and brown the pinenuts, then saute the anchovies until they break down. Add capers, olives, and dry red pepper flakes. Simmer for a couple of minutes. Then add to the tomato to the mix.
5. Prepare the pasta of your choice.

For Kayaking: Freeze the puttanesca in ziplocks; heat in camp. Prepare the pasta in camp. The recipe makes enough for 8 hungry paddlers assuming that you are also serving appetizers.