

# PUTTANESCA SAUCE

Sauce serves 8

## Ingredients

6 tablespoons olive oil  
¼ cup minced onion or shallot  
6 cloves of garlic - minced  
1 cup julienne sundried tomatoes packed in oil  
1 cup pitted olives - calamata and/or greek - rough chop  
½ whole pitted olives  
1 ½ tablespoons Capers  
2-10oz cans whole fancy baby clams in juice  
½ cup vegetable or chicken broth  
4 tablespoons white balsamic vinegar  
¾ cup fresh parsley - chopped  
½ teaspoon salt  
½ teaspoon pepper  
Shredded parmesan cheese

## Directions

Coat the bottom of a large sauté pan with olive oil. Slowly heat to medium high. Add onion and sauté for 1-2 minutes. Add garlic, sauté another minute. Add sundried tomatoes, olives and capers. Continue to sauté for 3 minutes.

To your sauté add clams with juice, broth and vinegar. Simmer for 15 minutes and stir. Cover and simmer an additional 5 minutes. Add a few tablespoons of addition broth as needed.

Serve this sauce over your favorite pasta. I recommend angel hair or linguini. Serve with fresh grated parmesan.



Puttanesca is a quick and easy sauce that does not require hours of attention. Made popular by Napolese Harlots, Putannesca translates as 'in the style of the whore'. Deep and rich in flavor, texture and aroma, Puttanesca provides tremendous satisfaction to the pallet. In this variation I replace the traditional ingredient anchovy with tender baby clams.