

PUTTANESCA SAUCE

Serves 2

- 1/2 cup Virgin olive oil
- 2 ounces anchovy fillets, minced (optional)
- 6 cloves garlic, sliced thinly or minced
- 2 pounds organic tomatoes, chopped
- 2 1/2 ounces of capers, drained
- 1/2 cup pitted olives
- Sea salt, to taste
- Black pepper, to taste

Heat the olive oil to hot, but not smoking. Add the garlic and sauté until it starts to turn a golden color. If you are using anchovies, add them now and sauté, stirring, for one minute. Add the chopped tomatoes. Cook for 3 minutes on high heat stirring. Add the capers and olives, salt and pepper. Stir, and continue cooking on medium high heat, so that the juice from the tomatoes thickens into a sauce. The tomatoes will retain some of their shape as they cook and this gives texture to the sauce. Stir to prevent the tomatoes from scorching. When the tomatoes have reached sauce consistency, it is ready. This sauce is typically served on pasta. If you allow it to reduce until it is thickened, it is delicious on croutons.

The San Francisco Public Library in partnership with
The Heart of the City Farmer's Market presents



BIBLIO BISTRO

FOOD EDUCATION AT THE LIBRARY

TODAY'S FEATURED INGREDIENT:

TOMATOES



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Ching's Everyday Easy Chinese



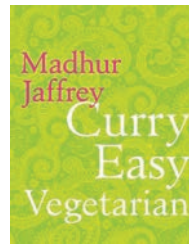
Collards & Carbonara



Comptoir Libanais Express



The Cuban Table



Curry Easy Vegetarian



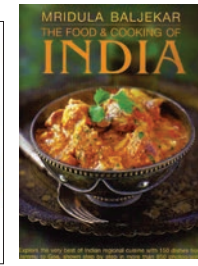
Cut the Carbs!



Exploring China



Flavours of Portugal



The Food & Cooking of India



Fresh From the Farm



The Heirloom Tomato Cookbook



Hot Vegan



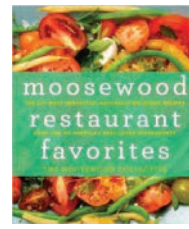
Made in America



Mango and Mint



Melissa's Everyday Cooking With Organic Produce



Moosewood Restaurant Favorites



Morocco



My Greek Kitchen



The New Slow Cooker



Olives, Lemons & Za'atar



Olives & Oranges



Plum



Rustic Italian Food



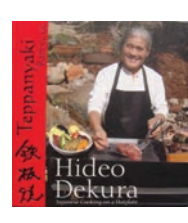
Salsas and Moles



Wahaca



South American Grill



Teppanyaki Barbecue



Tomato



Truly Mexican



Vibrant Food

Tomatoes, expertly cultivated since Mesoamerican times, dazzle our senses with their variety of colors, shapes, sizes and flavors. By the time the Spanish arrived in the Americas, the “tomatl,” was a staple part of the indigenous diet and its popularity quickly spread worldwide. It is one of our featured ingredients in SFPL’s Biblio Bistro programming at the Heart of the City Farmers’ Market, every 3rd Wednesday of the month (weather permitting).