PUTTANESCA SAUCE

Serves 2

½ cup Virgin olive oil
2 ounces anchovy fillets, minced (optional)
6 cloves garlic, sliced thinly or minced
2 pounds organic tomatoes, chopped
2 ½ ounces of capers, drained
½ 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.
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).