

Vermicelli Aglio e Olio

A few turns of good olive oil
8 large garlic cloves, sliced thin
1 can of flat anchovies, undrained
1 small bottle of capers, drained and rinsed
1 pound vermicelli or thin linguine

Pour the olive oil in a heavy cast iron skillet. Add the sliced garlic and fry until it is light brown. You need to watch the garlic so it doesn't get too brown--it will keep cooking after you take it off the burner.

Meanwhile, open the anchovies. Take the skillet off the burner and add the anchovies. With a heavy flat fork mash the anchovies until they become a paste (yes, right there in the frying pan). Mix in thoroughly with the oil. Add the capers. Set the pan aside.

Boil the pasta until al dente. Reserve 2 or 3 cups of the pasta water when you drain the vermicelli.

Pour the vermicelli in the serving dish. Add about 3/4 of a cup of the pasta liquid to the skillet with the garlic anchovy mixture. Mix it all up and pour it on top of the vermicelli. Mix and add more water if needed.

We usually serve the remaining pasta water on the table with the vermicelli in case anyone wants to add it to their dish.