

Chris' special bucket 'o pasta – from Chris Lane, formerly of Octagon Graphics, 1995

Ingredients

1/4 Cup Olive Oil
3 Whole Anchovies (from tin/jar packed in Olive Oil), diced
3-4 Cloves Garlic, chopped
1 Can (24 oz or 28 oz) crushed or whole Tomatoes, w/juice (chopped when added to the pot)
3 Black or Green Olives, diced
~~1 Tbs Capers~~
1/2 Tsp Oregano
Salt to taste
Sugar, if necessary, to cut the acid of the tomatoes
Pasta - Penne (De Bolles Artichoke Pasta), or Rigatoni, Rotini, Fettuccini, Spaghetti, 16 oz

Possible additions for the last 10 minutes of cooking

Eggplant cubes (that have already been roasted in the oven, or salted/drained/sauteed)
Squash (green and yellow), cubed
Mushrooms

Topping

Lots of Grated Pecorino or Parmesan, coarsely grated
Tony's

Process

- 1) Cook pasta and drain.
- 2) Drain anchovy oil from tin into measuring cup. Add olive oil until you have a total of 1/3 cup.
- 3) Heat olive oil on low heat in cooking pot. Add anchovies and cook until they liquefy.
- 2) Toss in garlic and cook for 30 seconds.
- 3) Add tomatoes, and if using whole tomatoes, cut them up in the pot.
- 4) Turn heat to medium until mixture boils, stirring continuously.
- 5) Toss in salt and oregano and continue cooking on low heat for 20 minutes.
(Optional: For the last 10 minutes of cooking, add eggplant or squash or mushrooms).
Note: Michelle's version indicates to add the capers at the end, to the pasta and the sauce.
- 6) Add olives (and capers) at the very end.
- 7) Either mix pasta with sauce until well-coated, or put pasta in bowls, and ladle sauce on top. Sprinkle grated cheese over top.

Enjoy.

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Note from Chris, which lead me to believe that this recipe is the Puttanesca recipe, not the "Bucket": Capers are not really part of the Original Bucket recipe. Those are part of the Puttanesca sauce. And I do like to cook them for a while. The Bucket was more of a ragu-style meat sauce, whereas Puttanesca was more distinct, having capers, anchovies and olives mixed into it. But, if you like throwing capers into the Bucket, and they taste good, then roll with it. The strength of the Bucket Recipe is it's inherent adaptability!