



Fusilli with Olive Sauce

Recipe By : Joe Cerullo

Serving Size : 4 Preparation Time :0:00

Categories : Pasta Sauce , Pasta

Amount Measure Ingredient -- Preparation Method

1 1/2 cups	olives, black kalamata brine cured -- rinsed and pitted
5	sun-dried tomatoes, oil-packed -- chopped
1/2 small	onion -- chopped fine
2 cloves	garlic -- minced
1/4 teaspoon	dried hot red pepper flakes
1 teaspoon	rosemary fresh or (1/4 tsp dried) -- chopped
1 tablespoon	marjoram fresh or (1tsp dried) -- chopped
4 tablespoons	parsley sprigs fresh -- chopped
6 tablespoons	EVOO olive oil (From the Cilento Region)
1/2 cup	wine, red (dry)
1 tablespoon	capers -- rinsed and drained
1 pound	fusilli pasta (corkscrew-shaped pasta)

1. Chop the olives fine
2. Over low heat, in a large skillet add 4 TBs Extra Virgin Olive Oil, cook the olives with sun-dried tomatoes, onion, garlic, red pepper flakes, rosemary, marjoram, & 2 Tbs. parsley, stirring until onion is softened.
3. Add wine & capers; simmer the mixture until wine is reduced to 2 Tbs.
4. While the sauce is cooking. Boil the pasta until al` dente'.
5. Drain pasta and transfer to a serving bowl.
6. Toss HOT Pasta with the olive sauce,
7. Add remaining 2 Tbs. parsley and 2 Tbs. olive oil.
8. Mix well and serve HOT. Toped off with grated cheese.

Suggested Wine: AMARONE' Santa Sofia or other Hearty Red
Serving Ideas : Serve with grated Pecorino Romano cheese .

NOTES: This sturdy sauce is one those staples that will keep in the refrigerator for 2 or 3 weeks.
Substitute the (Cork Screw Pasta) with Fusilli style Pasta from the Cilento or Calabrian regions of Italy. Can be purchased at Cerullo's Custom Creations



Recipe Courtesy of : Cerullo's Custom Creations, 175 N. Cedar Street Hazleton PA. 18201
 Behind DONUT Connection

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