

Saint Joseph's Day Pasta ala Josephine Anzalone

Submitted by: Barliyman

Serves: 4

Preparation time: 15 to 30 minutes



My grandma's take on a Saint Joseph's Day pasta. It's also known as Pasta Milanese.

Ingredients

Pasta

¾ cup toasted pine nuts
½ cup extra virgin olive oil
2 cups unseasoned fresh bread crumbs
8 salt-packed anchovy fillets, rinsed and chopped
Salt and pepper
1 clove garlic, finely chopped
1 onion, finely chopped
6 basil leaves, shredded
500 g linguine

Pasta sauce

¾ cup extra virgin olive oil
1 sweet (Valinda) onion, diced
4 garlic cloves, peeled and thinly sliced
4 basil leaves, shredded
2 x 800 g cans peeled whole tomatoes, crushed by hand and juice reserved
Salt

Method

- 1. Pasta sauce:** In a saucepan, heat the olive oil over medium heat.
2. Add the onion and garlic, and cook until soft and light golden brown, about 8 to 10 minutes.
3. Add the basil, and cook for 5 minutes more.
4. Add the tomatoes and juice and bring to a boil, stirring often.
5. Lower the heat and simmer for 30 minutes until sauce thickens.
6. Season with salt.
7. **Pasta:** In a small frying pan over medium heat, gently toast the pine nuts in a teaspoon of olive oil until