

BUCATINI WITH MUSHROOMS

2 DOZEN SMALL BROWN MUSHROOMS
4 CLOVES OF GARLIC
4 ANCHOVY FILLETS
4 SPRIGS OF FRESH THYME OR ROSEMARY
1 PACKAGE OF BUCATINI OR SPAGHETTI
WHITE WINE
ITALIAN PARSLEY
CHIVES
PARMESANO REGGIANO

FILL YOUR PASTA POT WITH WATER AND PUT ON TO BOIL. WHEN IT DOES, SALT GENEROUSLY.

MEANWHILE...

SLICE THE MUSHROOMS IN $\frac{1}{4}$ PIECES.

RINSE AND DRY THE ANCHOVIES. STRIP THE LEAVES OFF THE THYME SPRIGS. MINCE THE HERBS, THE ANCHOVIES AND 4 CLOVES OF GARLIC.

BOIL THE PASTA. WHEN IT IS NEARLY DONE SCOOP OUT A CUP OF THE STARCHIEST WATER. DRAIN THE PASTA.

IN A LARGE FRYING PAN HEAT 4 TBSPS OF OLIVE OIL. ADD THE MUSHROOMS AND SAUTÉ ON A HIGH FLAME, TOSSING AND TURNING THEM FOR ABOUT 3 MINUTES. SALT AND PEPPER.

REDUCE THE HEAT TO LOW. ADD THE ANCHOVY, GARLIC AND HERBS. STIR TOGETHER FOR ABOUT 30 SECONDS OR UNTIL YOU SMELL THE GARLIC.

ADD $\frac{1}{2}$ CUP OF WHITE WINE. BRING BACK TO THE BOIL. REDUCE WINE BY HALF.

ADD THE PASTA TO THE PAN. TOSS WITH THE MUSHROOMS AND ADD A LITTLE PASTA WATER IF THE PASTA IS TOO DRY.

TRANSFER PASTA TO A WARM BOWL. GARNISH WITH PARSLEY LEAVES AND CHOPPED CHIVES.

SERVE WITH FRESHLY-GRATED PARMESAN CHEESE.

SERVES 4