

CHITARRA WITH CHERRY TOMATOES

1 PACKAGE OF IMPORTED CHITARRA PASTA
(PREFERABLY **RUSTICHELLA D'ABRUZZO** BRAND)
2 DOZEN ASSORTED CHERRY TOMATOES
8 GARLIC CLOVES
HIGH QUALITY OLIVE OIL
CHILI FLAKES
FRESH BASIL

BRING A LARGE POT OF WATER TO A BOIL, SALT GENEROUSLY

SLICE THE TOMATOES IN HALF LENGTHWISE OR QUARTERS IF THEY ARE LARGE CHERRY TOMATOES.

PEEL AND THINLY SLICE GARLIC.

PUT THE PASTA IN TO BOIL. DURING THE COOKING, SCOOP OUT A CUPFUL OF PASTA WATER, THE STARCHIER THE BETTER, AND RESERVE.

HEAT 1/2 CUP OF OLIVE OIL IN A LARGE SKILLET. TOSS IN THE GARLIC AND COOK UNTIL YOU FIRST SMELL THE GARLIC.

IMMEDIATELY, TOSS IN 1/2 TSP OF CHILI FLAKES AND THE TOMATOES. SHAKE THE PAN AS YOU COOK THE TOMATOES OVER HIGH HEAT, UNTIL THEY BEGIN TO REND THEIR JUICE BUT STILL RETAIN THEIR SHAPE. ABOUT 3 MINUTES.

DRAIN THE PASTA WHEN IT IS NOT QUITE DONE AND ADD TO THE TOMATOES. REDUCE THE HEAT TO MEDIUM HIGH. USING A WOODEN FORK AND SPOON, STIR AND TOSS THE PASTA, TILL IT IS AL DENTE, ADDING ENOUGH PASTA WATER TO KEEP IT MOIST.

TEAR BASIL LEAVES AND ADD HALF TO THE PASTA. STIR AND TOSS.

EMPTY PASTA INTO A WARM SERVING BOWL AND GARNISH WITH REMAINING BASIL.

OPTIONAL: SERVE WITH FRESHLY-GRATED PARMESAN.

SERVES 4

JILL BERNHEIMER FROM DOMAINE L.A. RECOMMENDS

IT'S STILL VERY HOT OUT, AND I LOVE THE **2013 CANTALUPO "IL MIMO" ROSATO**, A ROSÉ MADE OF 100% NEBBIOLO FROM

PIEDMONT. YOU GET THE FLAVOR PROFILE OF A RED, BUT THE CRISP ACIDITY OF A WHITE, ALL IN ONE PACKAGE. IT'S INCREDIBLY REASONABLE AT \$16 A BOTTLE, AND THE PERFECT TRANSITION (AS IS THIS DISH) FROM SUMMER TO FALL.