



## St. Joseph's Day Spaghetti

### Ingredients:

12 anchovy fillets in olive oil, drained  
Salt  
1 pound spaghetti  
1/2 cup olive oil  
6 large garlic cloves, minced  
Large pinch of red pepper flakes  
2 tablespoons chopped fresh parsley  
2/3 cup toasted fresh breadcrumbs

### Directions:

Finely chop 6 anchovy fillets; cut the remaining 6 into ½-inch pieces; set aside. Cook the pasta in boiling salted water until al dente.

While the pasta is cooking, heat the olive oil in a large skillet over medium-low heat. Add the garlic, red pepper, and finely chopped anchovies. Cook, stirring until the anchovies dissolve. Remove the skillet from the heat. Stir in the parsley and remaining anchovies.

Reserve 1 cup of the pasta water and drain the pasta. Add the pasta to the skillet with the anchovy sauce. Toss until the strands are well coated. Add some of the reserved pasta water if the mixture seems too dry. Set aside 2 tablespoons of the toasted bread crumbs. Add the remaining crumbs to the skillet and toss the pasta again. Transfer the pasta to individual serving bowls. Top each serving with a sprinkling of the reserved bread crumbs.

### **Toasted Fresh Bread Crumbs** (Makes about 3/4 cup)

#### **In a skillet:**

Warm 2 tablespoon olive oil in a 10-inch skillet over medium heat. Add 3/4 cup of fresh breadcrumbs and stir to coat with oil. Cook, stirring constantly, until the crumbs are golden brown and crunchy, about 5 minutes.