

Arrabbiata Sauce

Arrabbiata means angry and when applied to food, it means hot. Thus, if one wants salsa arrabbiata, all one needs to do is to add peperoncino—those small, red, and terribly hot Italian peppers—to whatever sauce one prefers and in the amount one can handle.

Here's a simple recipe: Sauté several cloves of minced garlic in about a $\frac{1}{4}$ cup of olive oil, add peperoncino (the dried kind works well and is readily available). When the garlic is slightly golden, add a couple fresh, chopped tomatoes and some minced parsley. Season with salt and pepper. Sauté for at least ten-fifteen minutes. Serve over pasta of choice, cooked al dente, of course. We like spaghetti for this dish. Sprinkle on a generous amount of grated Pecorino-Romano cheese.

by Malio Cardarelli