

PERFECT PASTA



Saffron Fettuccine Siricusani

By Katie Beck Photography by Marty Snortum Studio

Siracusa is a small Italian town nestled into the southern coast of Sicily. Teeming with open-air markets, fresh seafood and distinct cuisine, this small town has developed gastronomic traditions that can be mimicked and enjoyed by all. The temperate climate and fertile grounds lend themselves to the growth of incredible produce such as pungent olives, sweet tomatoes and buttery beans. Although many types of fresh seafood are available, the regional trademark fish are tuna, swordfish and sardines. Dishes using ingredients that are specific to a certain area are often named after the town or region from which they came, and although we can't wander the marketplaces of Italy, we can enjoy Fettuccine Siracusani at our southwestern table. By combining the distinct flavors of black olives, capers, tomatoes, sardines and Parmesan, a taste of Siracusa can be attained.

Saffron Fettuccine Siricusani

Serves 6

- 1 large green pepper
- 2 tbsp olive oil
- 2 cloves garlic, crushed
- 2 (14oz) cans crushed tomatoes
- 2 zucchini, chopped
- 2 anchovy filets, chopped (optional)
- 1 tbsp capers
- ¼ cup black olives, pitted and halved
- 2 tbsp chopped fresh basil leaves
- 1 pound saffron fettuccine or spaghetti
- ½ cup grated Parmesan

Remove the membrane and seeds from the green pepper and slice the flesh into thin strips. Heat olive oil in a large deep pan. Add garlic and stir for 30 seconds over low heat. Add ½ cup of water along with the green pepper, tomato, zucchini, anchovies, capers and olives. Cook for 20 minutes, stirring occasionally, and then stir in the chopped basil. Salt and pepper to taste.

While the sauce is cooking, cook the pasta in a large pot of rapidly boiling salted water until al dente. Drain the pasta, place in a serving bowl and spoon sauce over top. Sprinkle with Parmesan and garnish with a sprig of fresh basil.

INFO

Saffron fettuccine can be purchased or ordered at Greenery Market in El Paso, Toucan Market in Las Cruces or End of the Vine in Ruidoso.

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