

Sauce/Puttanesca

A: 28oz tomatoes, peeled
B: 3/4C shallots, minced
1/4C greek olives, chopped
1/2C green olives, chopped
1t red chile, flaked
capers to taste

1. Cook (A) in stock pot over low heat until tender.
2. Add (B), simmer 60 minutes.

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From the kitchen of David and Jennifer Deaven