

For something NEW this summer...
Try Fresh UNCOOKED Pasta Sauces:

1. Spaghetti all Checca

- 2 pounds fresh tomatoes
- 8 ounces fresh whole milk mozzarella
- Salt
- 1 pound spaghetti
- 6 tablespoons extra virgin olive oil
- 6-8 fresh basil leaves
- 4-5 sprigs fresh oregano
- 3-4 springs fresh thyme
- Freshly ground black pepper

Fill a pot for the pasta with about 6 quarts of water, place over high heat, and bring to a boil. Peel the tomatoes, remove the seeds, and cut into small 1/4-inch dice. Put the tomatoes in the serving bowl you'll be serving the pasta in.

Add about 2 tablespoons salt to the boiling pasta water, put in the spaghetti, and stir until all the strands are submerged. Cook until very al dente (about 30 seconds less than you normally would).

While the pasta is cooking, put the olive oil in a small saucepan and place over medium heat. Heat until the oil begins to smoke then remove from the heat.

While the oil is heating, cut the mozzarella into small 1/4-inch dice. Coarsely chop the basil.

Chop enough oregano to a medium fine consistency to measure about 4 teaspoons. Finely chop enough thyme to measure about 1 teaspoon. Add the herbs to the bowl with the tomatoes and season well with salt and pepper. When the oil is hot, pour it into the bowl and mix thoroughly.

When the pasta is done, drain well, and toss it with the ingredients in the serving bowl. Add the mozzarella, toss again, then cover the bowl and let stand for about a minute to allow the cheese to melt a bit. Uncover the bowl, toss one last time, and serve at once.

#2. Spaghetti with raw peppers and tomato

- 1 pound fresh tomatoes
- 1 yellow bell pepper
- 3-4 sprigs flat leaf Italian parsley
- 1 tablespoons whole milk
- Salt
- Freshly ground black pepper
- 1 pound spaghetti
- 1/4 cup freshly grated Parmigiano-Reggiano
- 2 tablespoons extra virgin olive oil

Fill a pot for the pasta with about 6 quarts of water, place over high heat, and bring to a boil. Peel the tomato and remove the seeds. **Peel the pepper**, (yes I use the potato peeler or sharp paring knife, really makes a difference!) core it, remove the seeds, and cut away any white pith inside.

Put the parsley leaves, tomato, pepper, milk, 1 1/2 teaspoons salt and a light grinding of black pepper in a food processor. Run the processor until you get a smooth puree.

When the water for the pasta is boiling, add about 2 tablespoons salt to the boiling pasta water, put in the spaghetti, and stir until all the strands are submerged. Cook until very al dente, about 30 seconds before they are done.

Transfer the sauce to the bowl where you will be serving the pasta. Add the Parmigiano-Reggiano and olive oil and mix well. When the pasta is done, drain well, toss thoroughly with the sauce, and let stand for about 2 minutes before serving.