

Recipe: Pasta With Fresh Tomatoes, Braised Garlic and Basil

Time: 30 minutes

Salt

4 medium tomatoes, cored and roughly chopped, with their juice

1 cup washed, dried and shredded basil

30 to 40 cloves braised garlic, more or less, with about 4 tablespoons of their oil (see [recipe](#))

Freshly ground black pepper

1 pound long pasta, like spaghetti, linguine or fettuccine.

1. Bring large pot of water to a boil and salt it. Run large serving bowl under steaming hot water to warm it. Dry bowl and combine in it the tomatoes, $\frac{3}{4}$ of the basil, $\frac{3}{4}$ of the garlic and all its oil, a liberal grinding of pepper and a large pinch of salt. Mash a little bit with a potato masher or wooden spoon, just to let tomatoes release their liquid.
2. When ready to serve, cook pasta until it is tender but not mushy. Drain it, but leave it moist. Toss it in bowl with the tomato mixture, then garnish with remaining basil and garlic. Serve immediately.

Yield: 3 to 6 servings