

SPAGHETTI WESTERN

A new-world take on an old-world classic!





INGREDIENTS

a 'glug' of wine
red or white, about 1/2 cup

 *red pepper flakes*

fresh pasta
(or make your own – it's shockingly easy, using just eggs and 00 flour)

 *bay leaf*

 *yellow onion*
thinly sliced



 *parsley*

 *thyme*

3 cups tomatoes
canned or fresh cut – if fresh, you can blanch and peel to get the skin outta there, but Larry says "I never do"

 *salt*



3 cloves garlic
roughly chopped or micro-planed



zest of a lemon



good olive oil
enough to cook down onion & garlic, and for finishing

PREPARATION

Start by frying the thinly sliced onion and garlic and let cook until nice and fragrant. Add lemon zest, bay leaf, one shake of red pepper flakes, a few sprigs of thyme, and season with salt. Pour in a 'glug' of wine and let it reduce. Add tomatoes and cook on medium to let sauce thicken.

While sauce is thickening, boil pasta and reserve 1/2 cup pasta water. Drain the pasta, then toss everything back in the pan together – sauce, pasta, and reserved pasta water. Taste and season as necessary. Serve with chopped fresh parsley and a sprinkle of red pepper flakes. Finish with a drizzle of good olive oil.

If you want to add meat, our family's favorite method for meatballs is to get a pan screamin' hot with olive oil, then drop dumpling-sized ground pork in there and roll them around to get them crispy on all sides. Season in the pan with salt and pepper, then toss in with pasta!

PAIRINGS

Sleeper Ranch Barbera, Amador

Traditionally an Italian grape, Barbera is grown primarily on the foggy hillsides of Piedmont in the north. Given the similarities between Amador and Piedmont, this dark-skinned, light but juicy and flavorful red grape does surprisingly well in the Sierra Nevada foothills. A great summer sipper!

Classic Western Films

The Good, The Bad, and The Ugly
Once Upon a Time in the West
A Fistful of Dollars

