Orecchiette with rapini

Ingredients (serves 2):

- Orecchiette pasta 200 gms or more if you are hungry
- Rapini 2-3 bunches
- Small can of anchovies
- Garlic
- Olive oil

Preparation:

- Put a pot of water with salt to boil
- Clean the rapini
- When water is at a good boiling point drop the pasta in the pot
- While the pasta is cooking, sauté the garlic in a small pan
- Add the rapini to the pasta 5 minutes before the pasta is done. This is very important because you do not want to overcook either the pasta or the rapini.
- Drain the pasta and rapini well and put them back in the pot on the burner after you have turned the burner off

**THIS IS CRUCIAL:**

When the garlic has reached a light golden color, drop the anchovies in the pan. This will cause an explosion of oil everywhere and usually my wife runs out of the kitchen when I am getting ready for this. If you like your kitchen to be splattered and you to get burns on your arms and face, do not do anything more. If you want to prevent the explosion or its consequence you can:

- Drop the anchovies in the pan and IMMEDIATELY put a lid on it (this is my favorite method)
- Turn the burner off, wait a couple of minutes for the oil to cool down, add the anchovies and put the pan back on the flame with a lid on (this is a wimpy method that does not allow for the anchovies to dissolve well)

Add the content of the pan in to the pot with pasta and rapini, mix well and serve. You may add some pepper or dry ground chili to each plate.

Best wine pairing: Primitivo from Puglia or its grandchild, Zinfandel.

ENJOY!