

*I make this dish in the summer, when the tomatoes are fresh and flavorful. I put much more basil on mine. I love the flavor of basil. In fact, I make a sandwich of tomato, basil and mayo. Dino*

## RACHIELE/TUCCI FAMILY RECIPE

### SPAGHETTI ALLA CRUDAIOLA

Spaghetti with Fresh Tomatoes

(Makes 4 Servings)

8 large ripe tomatoes	6 fresh basil leaves, torn in half
$\frac{3}{4}$ cup plus 2 tablespoons olive oil	1 clove garlic, quartered
1 teaspoon balsamic vinegar	Kosher salt
	1 pound spaghetti or linguine

Cut the tomatoes in half and then into 1/2-inch-wide wedges. Cut these wedges in half to create chunks. Place them in a large bowl and toss with  $\frac{3}{4}$  cup of olive oil, the vinegar, basil, and garlic. Set aside for 15 minutes. Then season with salt and let stand until the salt has drawn out the tomatoes' juices, about 10 minutes.

Bring a large pot of salted water to a rapid boil. Cook the pasta until *al dente*, following the package instructions. Drain and toss with the remaining 2 tablespoons olive oil. Distribute among four servings plates. Top with equal portions of the tomato mixture and serve immediately.

VARIATION:  $\frac{1}{4}$  cup Basil Pesto may be added to the tomato mixture just before topping the pasta.