

Squid Pasta with tomatoes and capers

Active time: 45 Minutes

Start-to-finish: 1 Hour

Yield: 4 Servings

Ingredients -

1	lb	cleaned squid, tentacles and tentacles separated but intact
6	Tbs	extra virgin olive oil
4	ea	garlic cloves, large, finely chopped
1	ea	1 1/2" fresh red or green Thai or seranno chile, halved
1/2	lb	grape or cherry tomatoes, halved
1/3	C	dry white wine
1/2	C	raisins
1/4	C	drained, bottled, capers (rinse, pat dry, coarsely chop)
1/2	lb	campanele (small, bell-shaped) or fusilli pasta
1/2	C	basil, fresh, torn, loosely-packed
1/2	C	pine nuts, lightly baked
1	ea	1"x1/2" lemon zest, fresh, finely chopped

Instructions -

1. If squid are large, halve rings of tentacles, then cut longer tentacles crosswise into 2" pieces. Pull off flaps from squid bodies and cut into 1/4" thick slices. Cut bodies crosswise into 1/4" thick rings. Pat squid dry.
2. Heat 3 Tbs oil in a 12" heavy skillet over moderately high heat until hot but not smoking. Then saute garlic and chile, stirring until fragrant, about 30 seconds. Add squid and saute, stirring, for 1 minute. Add tomatoes and wine and simmer, stirring, for 2 minutes. Add raisins and capers and simmer while stirring for 30 seconds. Remove from heat.
3. Cook pasta in 6 quarts of boiling, salted water until al dente. Reserve 1/2 C cooking water. Drain pasta in colander.
4. Add pasta to tomato mixture with 1/4 C reserved cooking water and cook over moderately high heat, stirring constantly, 1 minute. Remove from heat and stir in basil, pine nuts, zest, and salt and pepper to taste.
5. Divide pasta among 4 plates. Drizzle each with some of the remaining 3 Tbs of oil.

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