



Reprinted with permission from [Food of the Italian South](#). Copyright © 2019 by Katie Parla. Photographs copyright © 2019 by Ed Anderson. Published by Clarkson Potter, an imprint of Penguin Random House, LLC

SICCHIE d'a MUNNEZZA

Spaghetti with Dried Fruits and Nuts

Serves 4 to 6

Sicchie d'a munnezza, which translates to “garbage can,” doesn’t exactly conjure thoughts of deliciousness, but I assure you this Christmas-season dish is super tasty. The ingredients, a potpourri of scraps like dried fruits and nuts that might be left over from the preparation of a savory and sweet feast, are simmered in oil and tossed with spaghetti in the town of Sant’Anastasia near Mount Vesuvius. It’s the signature dish at ‘E Curti, where cook Angela Ceriello prepares it in warped aluminum pans in her cavernous kitchen all year long. If you stop by, be sure to ask Angela for a peek at her collection of copper pots, and don’t forget to wrap up the meal with Nucillo, their homemade walnut liqueur.

- ½ cup extra-virgin olive oil
- 2 garlic cloves, smashed
- ⅓ cup walnuts, roughly chopped
- ⅓ cup hazelnuts, roughly chopped
- ⅓ cup pine nuts
- 1 tablespoon chopped fresh flat-leaf parsley
- ½ (14-ounce) can whole tomatoes crushed by hand
- ¼ cup Gaeta olives, rinsed, pitted, and roughly chopped
- ¼ cup capers, rinsed and roughly chopped
- ¼ cup raisins
- Sea salt
- 2 teaspoons dried oregano
- 1 pound spaghettoni or spaghetti

Heat the olive oil in a large skillet over low heat. When the oil begins to shimmer, add the garlic and cook until it turns golden, about 5 minutes. Add the walnuts, hazelnuts, and pine nuts and cook until the pine nuts begin to color, about 5 minutes. Add the parsley and cook until fragrant, about 30 seconds, then add the tomatoes, olives, capers, and raisins and season with salt. Simmer until the tomatoes have reduced slightly and lost their raw flavor, about 15 minutes, then add the oregano. Season with salt.

Meanwhile, bring a large pot of water to a rolling boil over high heat. Salt the water. When the salt has dissolved, add the spaghettoni and cook until al dente. Drain the spaghettoni, reserving the pasta cooking water, and add the pasta and ¼ cup of the pasta cooking water to the sauce, stirring to coat. Add a bit more pasta cooking water to loosen the sauce as needed. Serve immediately.



Reprinted with permission from <https://www.kaffeebooks.com/>. Copyright © 2019 by Kaffee Books. Photographs copyright © 2019 by Erik Anderson. Published by Amazon Publishers, an imprint of Penguin Random House, LLC