





Ingredients

Method

hot enough, the heat builds as you eat. I sometimes go a little cross-cultural in my chilli-case and use hot

red pickled jalapenos from a jar found on the Tex-

Mex shelves of the supermarket. And while you're there, do look out for the tiny French nonpareil (or

nonpareilles) capers: they may be smaller but they

pack more of a pungent punch than the larger capers.

3 tablespoons olive oil
8 anchovies (drained and finely
2 cloves garlic (peeled and finely
½ teaspoon dried chilli flakes (or
500 grams spaghetti
1 x 400 grams can chopped
150 grams (drained weight) pitted
2 tablespoons small capers

3 tablespoons chopped fresh

salt (to taste)

Put water for pasta on to boil, though you don't need to get started on the sauce until it is pretty well boiling.

Pour the oil into a wide, shallowish frying pan, casserole or wok, and put on a medium heat.

Add the finely chopped anchovies and cook for about minutes, pressing and pushing with a wooden spoon, until the anchovies have almost "melted", then add garlic and chilli flakes (or sliced then diced

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