

BUONA DOMENICA

Giulia's Bigoli in Salsa Pasta with Anchovy, Onion, and Black Pepper Sauce

This pasta, from cookbook author Giulia Scarpaleggia, is a weeknight dinner saver because it requires so few ingredients, and they are ones I always keep in my pantry.

Bigoli, the traditional pasta used in this dish, is a thick, rough-surfaced noodle made by extruding pasta dough through a *bigolaro*, a special pasta press. But packaged pasta works just as well. Use a thick noodle, such as spaghetti, spaghettoni, or bucatini. And don't skimp on the quality of the pasta or the anchovies. Giulia's recipe calls for salt-packed anchovies, [like these from Cetara](#), in Sicily. I substituted my all-time favorite anchovies (many of you already know this), [Rizzoli Alici in Salsa Piccante](#). These fillets are packed in a velvety, spicy sauce of olive oil, vinegar, tuna and wine. I love the boost of umami they add. Serve with a green salad.
(Recipe slightly adapted from [Cucina Povera](#), by Giulia Scarpaleggia)

Makes 4 servings

INGREDIENTS

6 salt-packed anchovies (70 g) or 1 tin Rizzoli alici in salsa piccante
6 tablespoons (90 ml) extra-virgin olive oil
1 large-ish or 2 small white onions, thinly sliced (3 cups)
1/2 cup (120 ml) dry white wine
1 pound (455 g) dried bigoli or thick whole-wheat or regular spaghetti
1 teaspoon freshly ground black pepper

INSTRUCTIONS

1. If you're using salted anchovies, rinse them under cold running water. Gently remove and discard the backbone, opening each anchovy and separating it into 2 fillets. If using Rizzoli anchovy fillets, remove them from the tin. Finely chop the fillets (reserve the sauce in the tin).
2. Pour the olive oil into a large frying pan and set over medium-low heat. Add the onions and cook, stirring occasionally, until they start to sizzle and turn golden, 5-8 minutes. (I cooked mine closer to 20 minutes, to allow them to soften and turn a shade darker and brown in spots.) Add the anchovies (and reserved sauce, if using) and stir to melt, gently cooking them in the oil for a few minutes.

3. Raise the heat to medium and pour in the wine, letting it bubble for a minute or so. Lower the heat and cook, stirring from time to time, until the mixture reduces to the consistency of a sauce, about 5 minutes.

4. Bring a large pot of water to a boil and add some salt; keep in mind that the sauce is salty so you won't need much salt in the pasta water. Add the pasta and cook according to package instructions until al dente.

5. Use a pasta fork or tongs to lift out the noodles and transfer them to the anchovy sauce, allowing the pasta water to drip into the sauce. Add a splash more of the pasta water—about 1/2 cup—and toss the pasta over low heat for a couple of minutes, until well coated with sauce. Sprinkle in the pepper and toss to distribute it evenly. Serve immediately.