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**Spaghetti con aglio, olio, e peperoncini**  
*Spaghetti with Garlic, Oil, and Red Pepper*

When cooking with garlic, remember that the finer the garlic is chopped, the more pungent the flavor. For example, garlic put through a garlic press yields the strongest garlic flavor and whole garlic the mildest. Long cooking or roasting mellows the flavor. Here's one of the best garlic dishes around—all from the pantry. Flavorful garlic and a good fruity olive oil are essential. For a milder dish, reduce the red pepper.

1 pound dried spaghetti  
1/3 cup extra virgin olive oil  
3 to 6 large garlic cloves, chopped  
1/4 to 1/2 teaspoon red pepper flakes  
3 sprigs Italian parsley, chopped  
Kosher salt  
Finely shredded Parmigiano-Reggiano cheese (Italian Parmesan)

Directions: Cook the spaghetti according to the package directions. While the spaghetti cooks, heat the oil in a saucepan over low heat. Add the garlic and red pepper. Cook, stirring frequently, until the garlic just turns golden (do not brown). Remove from the heat; stir in the parsley. Toss the cooked, drained pasta in the garlic mixture. Season to taste with salt. Serve with the cheese.  
Makes 4 to 6 servings

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