

SPAGHETTI WITH GARLIC

SERVES 4 (MAIN COURSE)

Active time: 45 min Start to finish: 1 hr

The secret to this dish is perfectly golden garlic. Pale garlic won't crisp properly while cooling, whereas overcooked garlic will be bitter.

- About 1½ large heads garlic,
separated into cloves (about 30)
- 5½ tablespoons extra-virgin olive oil
- ¼ teaspoon dried hot red pepper
flakes
- 1 lb spaghetti
- 1½ teaspoons finely grated fresh
lemon zest
- ¼ teaspoon salt
- ½ cup finely chopped fresh flat-leaf
parsley

Accompaniment: finely grated
Parmigiano-Reggiano



► Peel garlic without crushing cloves and thinly slice lengthwise as evenly as possible (you should have about 1 cup; peel and slice more if necessary). Cook garlic in 4 tablespoons (¼ cup) oil in a

12-inch nonstick skillet over moderately low heat, stirring occasionally, until just golden, 7 to 10 minutes. Transfer garlic with a slotted spoon to a bowl. (Garlic will crisp as it cools.) Add hot pepper flakes to skillet and cook, stirring, 1 minute, then remove skillet from heat. ► Meanwhile, cook spaghetti in a 6- to 8-quart pot of boiling salted water (see Tips, page 207) until al dente. Reserve 1 cup cooking water, then drain spaghetti in a colander. Stir zest and salt into oil in skillet, then add spaghetti, parsley, and ½ cup reserved cooking water. Toss over moderately high heat until combined well, 30 seconds to 1 minute, adding enough reserved cooking water to keep spaghetti moist. Add half of garlic and toss. Remove from heat and toss pasta with remaining 1½ tablespoons oil and salt and pepper to taste. Transfer to a serving bowl and sprinkle with remaining garlic.