

Sicilian Spaghetti

- 1 bag of spaghetti
- EVOO to taste (Sicilian oil)
- 4 cloves of garlic, crumbed
- 1 can of anchovies, chopped
- 1 cup of breadcrumbs
- 1 cup of chopped parsley
- Parmesan cheese

Method:

Boil a large pot of salted water for pasta. Add pasta and cook until al dente.

At the same time heat olive oil over medium heat and add garlic and anchovies, cook for about 2 minutes. Stir in breadcrumbs and turn off heat. Add parsley and some pepper and then mix together. Add pasta, stir, add parmesan cheese and serve.