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LINGUINE, GARLIC AND OLIVE OIL

Recipe used in cooking classes by Susan Brooking

½ cup CALIFORNIA OLIVE RANCH EVOO
4-6 cloves garlic, sliced crosswise into thin strips (vegetable peeler)
¼ - ½ teaspoon red pepper flakes
Fine sea salt or kosher salt
½ -1 pound dried linguine
4-6 quarts boiling salted water for the pasta

For the oil: Place a small heavy saucepan on the lowest heat, add the olive oil and garlic slices. Heat the oil until the garlic turns golden, about 5 minutes. Turn off the heat and immediately remove the garlic from the oil. Add the red pepper flakes to the oil, and let the pepper flakes steep in the oil. Chop the garlic and set aside.

Cook the pasta and drain. Add approximately half the olive oil/pepper flake mixture to the hot pasta pot along with 1 generous teaspoon salt. Then return the hot pasta to the pot and toss to evenly coat with the oil mixture. Taste and add more oil, pepper flakes and salt as needed. Add the chopped garlic and serve immediately.

Serving options: Toss your favorite herbs or sautéed vegetables with the pasta. For a main course top with meat, fish or cheese.

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