

## Chef from the Hood Recipes



**Chef:**  
Tom Keefer

**Restaurant:**  
Asti Olive Oil

**Recipe:**  
Spaghetti with Asti Olive Oil & Garlic!

### Ingredients:

Kosher salt, for pasta water, plus 1  
teaspoon 1 pound spaghetti (a dried  
Italian import like DeCecco or fresh  
Pacific Palate Pasta from Fiesta/Pacific  
deli.)  
3 cloves minced fresh garlic  
1/2 cup Asti Extra Virgin Olive Oil  
fresh ground black pepper, to taste  
2 tablespoons chopped fresh Italian (flat  
leaf) parsley  
fresh ground black pepper, to taste  
freshly grated Parmigiano cheese, to  
taste

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. When you're raising three children, as Tom and Margaret  
. Keefer are, you need recipes that are fast and delicious.  
. This classic pasta dish just takes just 15 minutes and a  
. few pantry ingredients yet delivers maximum flavor. Get  
. more creative by adding bits of fresh tomato, a squeeze  
. of Meyer lemon and/or leftover diced meats. Tom's  
. recipe includes some important pasta cooking tips;  
. novice cooks, take notice! Recipe serves 4 to 6, add a  
. salad; dinner's on!

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. 1) Bring a large pot of water to a boil over high heat, then  
. salt the water generously. Add the spaghetti and stir until  
. it's all immersed, then stir occasionally to prevent sticking  
. and clumping. Cook pasta until it is tender, but not  
. mushy (al dente stage, about 8 minutes for dried, 2 to 4  
. minutes for fresh).

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. 2) While pasta cooks, combine garlic, olive oil, 1  
. teaspoon salt and black pepper in a skillet. Warm over  
. low heat to soften the garlic but turn off the flame and  
. remove from heat before all the garlic turns golden.  
. Burned garlic is very bitter, watch it closely!

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. 3) Quickly drain pasta in a colander; reserve 1/4 cup of  
. cooking water. Do not rinse pasta, but work quickly. Add  
. the pasta & reserved water to the garlic & oil. Mix well,  
. add the parsley, (& anything else) taste, add salt &  
. pepper if needed.

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. 4) Transfer to a wide, shallow bowl, top with Parmigiano!