



MUSSELS ALLA DIAVOLA

Serves 6 as main course

12 garlic cloves, minced (1/3 cup)
1 1/2 teaspoons dried hot red pepper flakes
1/2 cup olive oil
1 (28-oz) can whole tomatoes in purée
2 tablespoons tomato paste
2 teaspoons dried oregano, crumbled
1 teaspoon dried basil, crumbled
1/4 cup drained bottled capers (1 1/4 oz)
1/2 cup Kalamata or other brine-cured black olives (3 oz), pitted and chopped
1/3 cup dry red wine
1 lb dried linguine
3 lb. cultivated mussels, cleaned if necessary.

Cook garlic and red pepper flakes in oil in a deep 12-inch heavy skillet over moderate heat, stirring, until fragrant but not browned, about 2 minutes. Add tomatoes with purée, tomato paste, herbs, capers, olives, and wine and simmer, uncovered, stirring occasionally and breaking up tomatoes, until sauce is thick, about 15 minutes.

Cook linguine in a 6- to 8-quart pot of boiling salted water until al dente. Drain in a colander.

While pasta cooks, increase heat under sauce to moderately high and add mussels, then cook, covered, until mussels just open wide, checking frequently after 3 minutes and transferring to a bowl. (Discard any mussels that remain unopened after 6 minutes.)

Serve linguine with mussels and sauce.

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