



You can make your own pasta if you have the time, but any brand of Italian dry pasta works very well...



Orecchiette with Rapini

Dough

1/2 pound semolina
4 pounds flour
3-4 cups lukewarm water
1 tablespoon Salt

2 bunches rapini



Sauce

1 white onion, chopped
3/4 cup olive oil
3 cloves minced garlic
imported grated romano cheese

Work the flour, semolina and salt with enough lukewarm water to make a fairly firm dough. Knead well. Cover to prevent it from drying out and let it rest for about 10-15 minutes. Using a little at a time, roll into a long breadstick like rolls about 1 inch in diameter. Cut dough into 1/2 inch slices. With your thumb press each little circle so that it takes the shape of a *little ear*. Set on a tray sprinkled with a little semolina and set aside.

Clean the rapini. Fill a large pot with water and add a little salt. When water is boiling, add rapini and cook until they are just done. You can test for doneness by pinching a thicker stem. It should flatten between your fingers when tender. Remove rapini from water with a skimmer and place into serving platter. Cook the orecchietti in the same water until *al dente*, done but firm. This will take a few minutes. Meanwhile in a small saucepan, place the garlic, onions and olive oil over medium high heat. Cook sauce until bubbling and slightly brown, then remove from heat. Drain the cooked pasta and add to the already cooked rapini in the serving platter. Pour the sauce over all and toss gently. Sprinkle generously with grated cheese and enjoy!