

Three Garlic Pasta

1 head plus 8 cloves garlic
1 pound spaghetti
2 tablespoons olive oil
3/4 cup dry white wine
1 cup loosely packed flat leaf parsley, coarsely chopped
1 teaspoon red pepper flakes
Salt and freshly ground pepper
Freshly grated Parmesan
Heat oven to 425 degrees F.

Wrap garlic head in foil, or place it in a garlic roaster; roast until garlic becomes soft and golden, about 1 hour. Let cool, and trim tip of head; squeeze out cloves using the back of a knife. Transfer cloves to a small bowl, and set aside.

Cook pasta until al dente. Drain, and place under cold water to stop cooking.

Thinly slice 5 cloves unroasted garlic. Finely chop remaining 3 cloves. Heat oil over medium heat in a large skillet. Add sliced garlic; toast until golden and crisp. Remove garlic with a slotted spoon, and set it aside. Add chopped garlic, and sauté until translucent, about 1 1/2 minutes. Add roasted garlic and white wine; let simmer about 3 minutes. Add pasta, parsley, red-pepper flakes, and salt and pepper; to taste, toss. Serve sprinkled with toasted garlic slivers. Grate cheese over each serving.

Yield: 4 servings

Source: Martha Stewart Living