

U05 "California" Warm Spaghetti Salad

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(MS recipe 3/12/96, idea from LaMolisana (Italy) spaghetti #15, 8 mins. box recipe from Pasta Classica, Julia della Croce, Chronicle Books, San Francisco.) A great Summer dish at Camp Barn deck '10.

Prepare 1/2C olive oil, 3++ minced garlic cloves, 2 large ripe tomatoes (1+ lbs.) diced small, 1 ripe avocado diced, 3/4t salt, fresh ground pepper. Toss and let stand while spaghetti cooks. Taste adjust. Drain regular 8-10 min. spaghetti into large bowl. Pout vegetable over spaghetti and toss gently. Serve immediately. No cheese!

Serve with cheap sangiovese (chilled).