

VIRAL SENSATIONS, PART 2



EPISODE 35

TIK TOK'S DIRTY MARTINI PASTA

Ingredients

Fine salt, as needed to season pasta water
1 pound bucatini, spaghetti, or linguine pasta
2 tablespoons butter
1 tablespoon olive oil
3 anchovies, finely chopped
3 cloves garlic, minced or sliced
1 cup pitted Castelvetrano or green olives, coarsely chopped
1 tablespoon lemon zest
1 tablespoon fresh lemon juice
1/3 cup vodka
1/4 cup olive brine
1/3 cup chopped fresh flatleaf parsley, plus more for serving
Freshly ground black pepper, to taste
2 ounces blue cheese or gorgonzola, crumbled into walnut-sized pieces, divided
Red pepper flakes to finish for a kick
Optional: 1/4 cup cream or 1/2 & half added when the sauce and pasta are combined

Directions

- Set up your mise en place by prepping all ingredients so they are ready to go.
- Bring a large pot of well-salted water to a boil. Add the 1 pound of pasta and cook 1 minute less than al dente according to package instructions, about 8 minutes. Reserve 1 cup pasta cooking water, then drain. Reserve the pasta pot; you'll use it again.
- While the pasta cooks heat 2 tablespoons of butter and 1 tablespoon olive oil in a large skillet over medium heat until the butter is melted. Add 3 finely chopped anchovies, 3 cloves garlic, minced, 1 cup pitted Castelvetrano or green olives, coarsely chopped, and 1 tablespoon lemon zest. Cook, stirring occasionally, until softened and fragrant, about 3 minutes.
- Add 1 tablespoon fresh lemon juice, 1/3 cup vodka, and 1/4 cup olive brine to the skillet. Increase the heat to high and bring to a boil. Cook until reduced by half, about 3 minutes. Remove from the heat.
- Add the sauce, pasta and 1/2 cup of the reserved pasta water to the pasta pot. Simmer over low heat, tossing and stirring the pasta occasionally, until the pasta is al dente and well-coated, about 2 minutes. If adding cream, do it now.
- Add 1/3 cup chopped fresh parsley, a few generous grinds of black pepper, and half of the cheese, crumbled; toss to combine. Adjust the consistency of the sauce with more pasta water, if desired.
- Serve garnished with more parsley, the remaining blue cheese, and red pepper flakes.

APPLE FRITTER

Ingredients

- 1 cup flour
- 1/4 cup cornstarch
- 1/2 cup milk
- 1/2 cup apple cider
- 1 teaspoon baking powder
- 1 teaspoon vanilla
- 1/2 tablespoon cinnamon or pumpkin spice
- 2 cups oil for frying
- 1/4 cup sugar
- 1 tablespoon cinnamon or pumpkin spice
- Optional: Caramel Sauce (store bought or homemade)

Directions

- Slice apples and remove the core
- Mix dry ingredients together in a bowl. Once combined, add wet ingredients and mix well.
- Dip apple slices in batter and fry until golden and crispy.
- Cover with cinnamon & sugar and drizzle with caramel (optional)