

Italian Gourmet Cooking

A Collection of Gourmet Recipes from the Kitchen of
Master Chef Pasquale Carpino
with Judith Drynan



La Cucina di Pasquale

Spaghetti alla Caruso

Spaghetti with Whiskey and Chicken Livers

Enrico Caruso, the famous tenor, always drank a glass of whiskey before he went on stage to sing. He thought it relaxed his throat. So whiskey is an important ingredient in this recipe which Caruso either invented or liked so much that he gave it his name. Other people seem to like it too, because it has become a very popular dish all over the world.

Ingredients	Metric
2 Tbs. olive oil	2 Tbs.
3 cloves garlic, chopped	3
1 medium onion, chopped	1
6 anchovies, chopped	6
8 mushrooms, sliced	8
8 chicken livers, sliced	8
1 green pepper, diced	1
Pinch nutmeg	
Pinch chili pepper	
Pinch basil	
4 oz. red wine	120 ml
1 14 oz. can peeled tomatoes	400 g
4 Tbs. tomato paste	4 Tbs.
4 oz. whiskey	120 ml
1 Tbs. butter	
Salt and pepper	
12 oz. spaghetti, cooked and drained	340 g
Grated Parmesan cheese	

Heat the oil in a pot and sauté the next 6 ingredients until the onion is golden. Add the seasonings. Add the wine, tomatoes, tomato paste, whiskey and butter and simmer for 10 minutes.

Toss the cooked pasta with a little butter and grated cheese, place on a serving platter, and pour the sauce on top. Sprinkle with grated cheese and serve with a song in your heart!

Serves 6

Engine Livers are cooked
before adding liquids
Try adding 1/4 lb ground beef