

Spaghetti with Smoky Tomatoes

BY CHRIS SCHLESINGER AND JOHN WILLOUGHBY

GOURMET JUNE 2009

Yield Makes 4 (main course) servings

Active Time 20 min Total Time 30 min

Ingredients

1 1/2 tablespoons minced garlic

1/3 cup extra-virgin olive oil, divided

2 pounds tomatoes, halved lengthwise and seeded

1 large Sweet onion, cut into 1-inch wedges (keep stem end intact)

3/4 pound spaghetti

1/3 cup grated parmesan

1/2 cup coarsely chopped basil

Preparation

Prepare grill for direct-heat cooking over hot hardwood charcoal, leaving about one third of grill free of coals. This can be done on gas grill but the smoky flavor will be compromised.

Put garlic and 1/4 cup oil in foil pan and put on grill over area with no coals.

Rub remaining oil all over tomatoes and onion and season with salt and pepper, then grill over coals, turning occasionally, until well browned, 4 to 5 minutes. Coarsely chop tomatoes and add to garlic oil with onion.

Cook spaghetti in a pasta pot of well-salted boiling water until al dente. Reserve 1/4 cup cooking water, then drain pasta. Toss with reserved water, parmesan, basil, contents of foil pan, and salt and pepper to taste.