

Linguine with Tomatoes and Basil

Barbara Gibson and Fred Klassen

This is taken from our favourite cook book, "The Silver Palate", but was pointed out to us by our friends Bob and Patricia. It is an excellent summer dish because the sauce requires no cooking. It is great for serving to company because the sauce is prepared the day before and is both easy and elegant.

- 4 large ripe garden-style tomatoes, cut into ½ inch cubes**
- 1 lb. Brie cheese, rind removed, torn into irregular pieces**
- 1 cup cleaned fresh basil leaves, cut into strips**
- 3 garlic cloves, peeled and finely minced**
- 1 cup plus 1 tbsp. best-quality olive oil**
- 2½ tsp. salt**
- ½ tsp. freshly ground black pepper**
- 1½ lb. linguine**
- freshly grated imported Parmesan cheese (optional)**

Combine tomatoes, Brie, basil, garlic, 1 cup olive oil, ½ tsp. salt and the pepper in a large serving bowl. Prepare the night before, removing from the refrigerator in the morning and leaving on the counter all day. Stir occasionally.

Bring 6 quarts water to a boil in a large pot. Add 1 tbsp. olive oil and remaining salt. Add the linguine and boil until tender, but still firm (4 minutes for fresh pasta).

Drain pasta and immediately toss with the tomato sauce. Serve at once, passing the peppermill and grated Parmesan cheese, if you like. Makes 4 to 6 servings.