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## BROCCOLI RABE WITH ROASTED GARLIC

- 1 head garlic
- 2 tbsp. plus 1/4 cup extra-virgin olive oil
- Kosher salt, fresh-ground pepper
- 3 salt-packed anchovy fillets, rinsed and drained
- 1 lb. broccoli rabe, tough stems trimmed
- Pinch of hot red pepper flakes

Preheat oven to 400 degrees. Remove the first few papery layers from the garlic head. Place on a square of foil and drizzle it with 2 tablespoons of the olive oil. Season with salt and pepper and wrap tightly in the foil. Roast until the garlic is very soft, about 40 minutes. When cool enough to handle, separate the cloves and squeeze half of them from their skins into a small bowl. Set aside remaining unpeeled cloves. Mash the anchovy fillets with the peeled garlic cloves; set aside.

Bring a gallon of water to a boil and add 2 tablespoons salt. Set up an ice bath nearby. Blanch the broccoli rabe in the boiling water for 3 minutes, then transfer to the ice water with a slotted spoon. When cool, drain and squeeze dry in a kitchen towel, then roughly chop.

Heat remaining 1/4 cup oil in a large sauté pan over high heat. Stir in the garlic-anchovy mixture and cook for 2 minutes. Add broccoli rabe, remaining cloves of roasted garlic and red pepper flakes. Saute until the broccoli rabe starts to brown at the edges. Season with salt and pepper and serve. Makes 4 servings.

*From "The Babbo Cookbook" by Mario Batali.*