



“Espageti ak Sosis” Haitian Spaghetti with Hotdogs

Ingredients:

1 pkg (16 oz) Spaghetti
4 - 6 Hotdogs
1 Onion, sliced
1/2 Green Pepper, sliced
1/2 Red Pepper, sliced
3 - 4 tbsps. Epis
1 Maggie Chicken Bouillon Cube
1/2 tsp. Adobo
1/2 tsp. Garlic Powder
1/4 cup Extra Virgin Olive Oil
2 tbsps. Vegetable Oil
2 tbsps. Tomato Paste
1/2 to 1 Scotch Bonnet OR Habenero Pepper, minced (optional)

Directions:

1. Slice the hotdogs into small bite-sized pieces and boil them until they swell up, about 3 - 5 minutes. Then drain and set aside.
2. Meanwhile, cook the spaghetti according to package directions. Be sure to salt the water and add about 2 tbsps. of vegetable oil. Before draining the spaghetti and setting it aside, reserve about 1/2 cup of the pasta water and crush to dissolve 1 Maggie chicken bouillon cube in it.
3. In the same pot used to boil the spaghetti, which is now empty, pour in 1/4 cup extra virgin olive oil and 2 tbsps of tomato paste. On medium heat, saute and frequently stir the tomato paste for about 2 - 3 minutes, taking care for it not to burn.
4. Add in the hotdogs and epis. Saute for another minute or two, stirring frequently.
5. Add in remaining vegetables: onions, green peppers, and red peppers. Add in your spices: 1/2 tsp. Adobo and 1/2 tsp. garlic powder. You may also add in 1/2 a scotch bonnet or habenero pepper if desired. If you really want it spicy, add in the whole thing... Saute everything, stirring frequently for 2 - 3 minutes.
6. Take the reserved pasta water with dissolved Maggie and add it to the pot. Bring it to a simmer, just enough for the tomato paste to fully dissolve and produce a sauce. After it looks smooth and saucy, about a minute or two, add in the spaghetti and mix thoroughly to fully incorporate. Once the the hotdog and veggie mixture is well combined with the spaghetti, you may now enjoy.