



The Edible Garden

Recipe featured at the *Final Festival Weekend* demonstration,
October 16

Bucatini All'Amatriciana

By: Mario Batali, chef and author of *Molto Gusto: Easy Italian Cooking*

Ingredients (*Serves 6*)

Kosher salt

¼ cup extra virgin olive oil

4 ounces sliced guanciale or pancetta, or good American bacon, cut into ½-inch-wide strips

1 medium red onion, halved lengthwise, ends trimmed, and cut lengthwise into ¼-inch-wide slices

¼ cup tomato paste

1 ½ to 2 teaspoons hot red pepper flakes

¾ cup Pomì strained tomatoes, simmered until reduced by half (or Mario Batali Amatriciana Pasta Sauce)

1 pound spaghetti

½ cup freshly grated Parmigiano-Reggiano. Plus extra for serving

1/3 cup coarsely chopped fresh Italian parsley

Instructions

1. Bring 6 quarts of water to a boil in a large pot and add 3 tablespoons kosher salt.
2. Meanwhile, combine the oil, guanciale, and onion in another large pot and cook over medium-high heat, stirring frequently, until the guanciale is lightly browned and the onion is softened, about 7 minutes. Stir in the tomato paste and red pepper flakes and cook, stirring, until fragrant, about 1 minute. Stir in the tomato sauce and remove from the heat.
3. Drop the pasta into the boiling water and cook until just al dente. Drain it, reserving about ½ cup of the pasta water.
4. Add the pasta and ¼ cup of the reserved pasta water to the guanciale and stir and toss over medium heat until the pasta is well coated. (Add a splash or two more of the reserved pasta water if necessary to loosen the sauce). Stir in the cheese and parsley and serve immediately, with additional grated Parmigiano on the side.

Recipe courtesy of Molto Gusto (ecco 2010)