

Bucatini All'Amatriciana

Serves 4:

Ingredients

1/2 pound pancetta, cut into 2 thick slices
2 teaspoons olive oil
2 medium red onions
kosher salt
1 pound bucatini pasta
3/4 cup grated pecorino romano cheese, plus more for serving
freshly cracked black pepper
roughly chopped fresh basil

Preparation

Place pancetta in freezer for a few minutes to solidify, then dice it.
Add diced pancetta to sauté pan which has been heated with olive oil over medium to medium-low heat.
Sauté, rendering fat, until translucent and just starting to brown.
Thinly slice two red onions and add to pan.
Cook slowly over medium-low heat, tossing often, until onions are translucent and slightly golden.

Bring a pot of about 5 quarts water to a rolling boil.
Add a handful of kosher salt; taste water--it should taste as salty as the sea.
Cook bucatini according to package directions, making sure to stir often.
When pasta is al dente, add to pan with onion and pancetta.
Toss in about grated pecorino romano.

Using a heatproof measuring cup, scoop up 1 to 2 cups pasta water.
Add pasta water to pan to bring sauce together and thicken.
Add lots of freshly cracked black pepper to the dish.
Toss to combine, adding more pasta water, if needed, to loosen the sauce.
Sprinkle some roughly chopped basil over pasta and serve immediately.
Pass more grated pecorino romano at the table.

passioneats | 3.04.2011

www.passioneats.com