

COOK'S CORNER



BUCATINI ALL'AMATRICIANA

(Hollow Pasta with Amatrice –
Style Tomato Sauce)

By Chef Charles

Stop by on May 1st 12:00-1:30 pm
to taste a sample!

Ingredients:

- 2 Tbsp. extra virgin olive oil
- 1 Tbsp. butter
- 12 oz. pancetta (you may substitute bacon) 1/4" thick, sliced into strips 1/2" wide and 1" long
- 2 cups yellow onion diced fine
- 3 1/2 cups small diced canned tomatoes with juice
- 1/2 tsp. hot red pepper flakes
- 3 garlic cloves chopped fine
- 1/3 cup grated parmigiano-reggiano cheese
- 1/2 cup grated romano cheese
- 1/4 cup rough chopped Italian flat leaf parsley
- 1 pound bucatini pasta (may substitute penne, rigatoni or conchiglie pasta)
- Kosher salt and fresh ground black pepper

Directions:

Heat oil and butter in large skillet over medium heat, add pancetta and sauté till lightly browned and crispy. Remove pancetta and drain on paper towel lined plate. Sauté onions in the pancetta drippings in the same pan until onions are softened but not browned. Add red pepper flakes and garlic and stir for 30 seconds. Stir in tomatoes and simmer for about 10 minutes or until sauce starts to lightly thicken (the pasta will absorb some liquid, so leave the sauce a little thin or the finished dish may be too dry). Add the pancetta to the sauce and season with the kosher salt and black pepper to taste.

Cook the pasta while the sauce simmers, drain pasta and add it to the simmering sauce and toss over low heat to combine for about 30-60 seconds, add cheeses and parsley, toss again and serve.