

Bucatini all'Amatriciana

Serves 4

Adapted from Mario Batali

- $\frac{3}{4}$ lbs pancetta, diced
- 1 red onion, thinly slices
- 4 cloves minced garlic
- 1 – 2 tsp crushed red pepper
- 16 oz tomato-based pasta sauce (make your own or buy a jar)
- $\frac{1}{2}$ cup roughly chopped parsley
- 1 lb bucatini
- Grated pecorino romano

Boil a large pot of salted water. Boil noodles for about 10 minutes or as indicated on the package. Drain, reserving some of the water.

In a large skillet, cook the pancetta over medium heat until well browned. Transfer to a plate. Remove all but 2 Tb of the bacon fat from the pan. Add the onion and cook for about 3 minutes. Add the garlic and cook for another 3 minutes. Return the pancetta to the pan, along with the sauce and crushed red pepper. Cook for several minutes. Add the pasta, parsley, and up to a cup of the pasta water. Toss and serve on plates or in a large bowl. Pass the cheese at the table.