

Bucatini All'amatriciana

¾ pound guanciale, thinly sliced
3 cloves garlic, thinly sliced
1 red onion, cut in half and sliced
1½ teaspoons red chili flakes
Salt and freshly ground black pepper
2 cups basic tomato sauce
1 pound bucatini
Pecorino romano cheese, for grating

Serves 4



Bring 6 quarts of water to a boil and add 2 tablespoons salt.

In a 12- to 14-inch sauté pan, place the guanciale slices in a single layer and cook over medium-low heat until most of the fat has been rendered from the meat. Remove the meat to a plate lined with paper towels and discard half the fat, leaving enough to coat and cook the garlic, onion and chili flakes. Place these three ingredients in the pan, add the guanciale, and cook over medium-high heat for 5 minutes, until the onion, garlic and guanciale are light golden brown. You may add extra-virgin olive oil if necessary to keep the aromatics from burning. Add the tomato sauce, reduce the heat and allow to simmer for 10 to 15 minutes.

Cook the bucatini in the boiling water according to the package directions, until tender but still al dente, about 12 minutes. Drain the pasta and add it to simmering sauce. Increase the heat to high and toss to coat. Divide the pasta among 4 warmed pasta bowls. Top with freshly grated pecorino cheese and serve immediately.

The very Italian way to make this is to use guanciale, but pancetta or regular bacon will do just fine!

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