

Pasta Amatriciana

¼ pound sliced bacon

1 onion finely chopped

1 clove garlic minced

1/2 cup dry white wine

1/2 lb spaghetti, bucatini, or pasta

Olive Oil

¼ teaspoon crushed hot red chilies

1 can (14 oz.) Italian style tomatoes

2 Tbsp chopped parsley

Grated Parmesan cheese

1. Cut bacon into ½ inch strips. Fry in a wide frying pan over medium heat stirring until crisp. Remove bacon with a slotted spoon and set aside.
2. Measure remaining fat and add olive oil to make up to ¼ cup. Add onion and chiles and cook stirring often until onion is soft. Mix in garlic and tomatoes with their liquid and wine and parsley.
3. Boil gently and cook until sauce is slightly thickened (10 to 15 minutes). If sauce gets too dry add a little pasta water. When done mix cooked bacon into sauce.
4. While sauce is cooking, cook pasta according to package directions until al dente. Drain well and place on a platter. Spoon sauce over pasta. Top each serving with grated cheese. Or mix the sauce, pasta and cheese together well before serving.

Makes 4 first course sized servings or 2 to 3 larger entrée servings.

This is my favorite pasta recipe from *Sunset Italian Cooking*, 1981. Sadly the small town of Amatrice northeast of Rome for which this sauce is named was devastated by a 6.2 magnitude earthquake killing 300 people in August 2016.

Submitted by Jan Mason I-HELP Board Member

