




# MORE PASTA DISHES

By: Donna Mainardi Singer



# PASTA E PISELLI

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## ◦ Ingredients

- **Small Pasta**
- **Peas**
- **Onions**
- **Olive oil**
- **Salt**



**A pot of  
salted water**



A Pot large  
enough to  
hold finished  
product, but  
where you  
can fry onions



Put Olive oil  
in the  
heated pan

Let oil get  
hot



Cut onion in  
slices and  
then cut  
slices in half

◦ Fry onions  
until

**Carmelized**

◦ Believe me,  
this will  
make it taste  
so much  
better!





Open the can of peas

Strain liquid

If you prefer to use frozen peas

Rinse them in a colander to remove  
Frost



- When water boils
- Add pasta
- Note: This is a very simple dish
- It is CRITICAL to make sure you have
- Enough salt in the water
- (It should taste "like the ocean")



Please, please make sure you STIR

The pasta

Or you will end up with a

BIG lump of small pasta!



- Meanwhile back on the other burner
- The onions have been quietly **carmelizing**

Please add the peas that have been prepared,



Stir peas and  
carmelized  
onions

Let them get  
warm on low  
heat



- Check pasta
- If done (and I like mine al dente)
- Strain
- Or else you will end up with mush



Add

Pasta To

Peas and  
Onions





And

VOILA

Pasta e Piselli





# Linguini Amatriciana Using Mario Batali's recipe

Photos and cooking by: Donna Mainardi Singer

# BUGATINI ALL'AMATRICIANA

## INGREDIENTS

2 tablespoons extra-virgin olive oil  
 12 ounces guanciale, sliced ¼ inch thick and then cut into ¾-inch rectangles  
 1 small red onion, *cut into wedges and separated*  
 4 tablespoons tomato paste  
 1 teaspoon chile flakes  
 1 ½ tablespoons parsley chiffonade  
 20 ounces pureed canned plum tomatoes  
 1 pound bucatini pasta  
 ¼ cup very finely grated Parmigiano-Reggiano or Grana Padano  
 ¼ cup very finely grated Pecorino Romano

### To cure your own guanciale at home

1 pork jowl  
 1 ounce whole black peppercorns  
 1 ounce red chile flake  
 12 ounce kosher salt  
 4 ounce brown sugar  
 1 ounce instacure #1 curing salt

## DIRECTIONS

### BUGATINI ALL'AMATRICIANA AT LUPA

Bring eight quarts of water to a boil. Season with salt until it tastes like seawater.

In a large sauté pan, combine olive oil, guanciale and red onion. Cook over medium heat until the guanciale is completely rendered and crispy on both sides. Make sure to turn the onion as needed, allowing both sides to caramelize evenly.

Add the tomato paste, chile flakes, and half of the chopped parsley. Let the paste fry in the *rendered fat* until it darkens slightly, about 1 to 2 minutes. Add the tomato puree and stir to incorporate. Let simmer for 1 to 2 minutes to reduce. Taste for seasoning.

Cook the bucatini in the boiling water for 1 minute less than the package instructions. Drain the pasta, reserving a small amount of the cooking liquid. Add the pasta to the sauce and cook together for 30 seconds to a minute. Sparingly add some of the

This is Mario Batali's  
Recipe

I am just illustrating  
How to make this  
Fabulous dish!



## Ingredients

Red Onion  
Olive oil  
Tomato Paste  
Crushed Tomatoes  
Pancetta

(note: I made a mistake at the grocery store  
And bought diced prosciutto. It came out  
Just as good as when I use pancetta, go figure!)



◦Add Olive oil to heated pan



- Add sliced red onions and pancetta (or in my case prosciutto!) to pan
- Let pancetta brown and get crisp
- Be careful to keep stirring onions so they don't burn



- Add tomato paste to pan
- Let tomato paste fry until it changes color
- It should get darker (but don't burn!)
- You could add crushed red pepper now too if you like.



◦Add crushed tomatoes, let cook for 1-2 minutes



- When your pasta is cooked add it to the sauce
- I reserve some sauce to serve with pasta on table






Note: I cook my pasta a little underdone and let it finish cooking in the sauce to absorb the yumminess.

You can add Parsley before serving  
Also grated cheese!



◦And right there  
you have some  
pretty fabulous  
pasta!



Disclaimers:

I did NOT have parsley, so I omitted

Nor did I show you that I added crushed red pepper

I guess I added crushed red pepper after.

It is a staple on my table like salt and pepper!

Also

I have found other recipes attributed to Mario Batali on the web

That have 3 cloves of garlic included in recipe. All I can say is: ?

