MORE PASTA DISHES

By: Donna Mainardi Singer

PASTA E PISELLI

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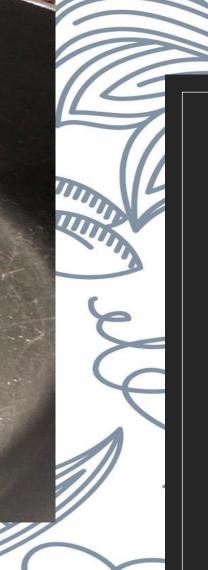


Ingredients
Small Pasta
Peas
Onions
Olive oil
Salt





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 onionsuntil

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")







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 <u>carmelizing</u>

Please add the peas that have been prepared,





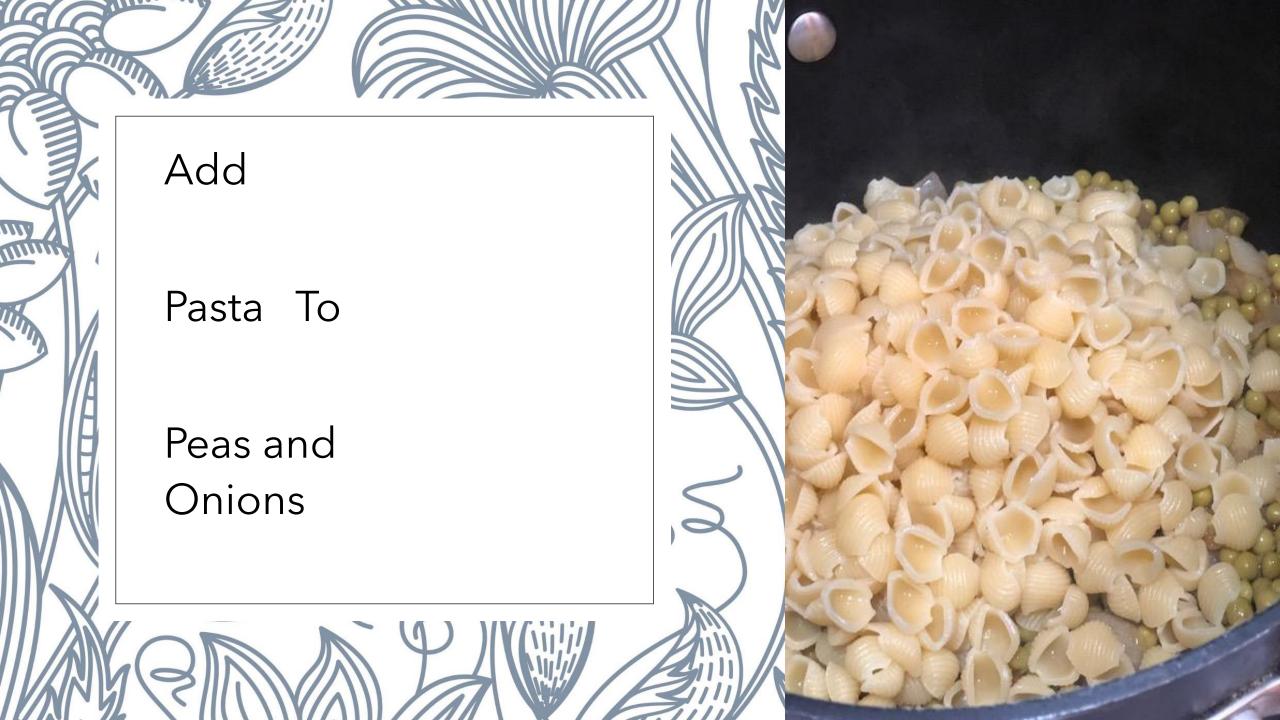
Stir peas and carmelized onions

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







And

VOILA

Pasta e Piselli

Linguini Amatriciana Using Mario Batali's recipe

Photos and cooking by: Donna Mainardi Singer

BUCATINI ALL'AMATRICIANA

INGREDIENTS

4 tablespoons tomato paste

1 ½ tablespoons parsley chiffonade 20 ounces pursed canned plum

¼ cup very finely grated Parmigiano-Reggiano or Grana Padano

¼ cup very finely grated Pecorino

To cure your own guanciale at

1 ounce whole black peppercorns

1 ounce instacure #1 curing salt

1 ounce red chile flake

12 ounce kosher salt

4 ounce brown sugar

1 teaspoon chile flakes

1 pound bucatini pasta

tomatoes

Romano

home

1 pork jowl

2 tablespoons extra-virgin ofive oil 12 ounces guerictale, alloed ¼ inchthick and then cut into ¼-inch rectangles 1 small red onion, and the ended

DIRECTIONS

BUCATINI 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!

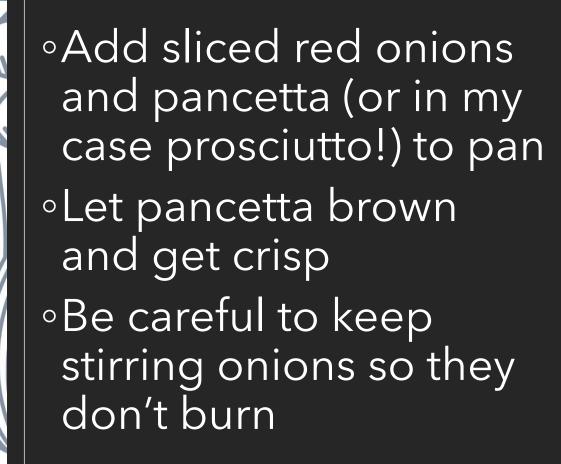


Ingredients

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 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 ol 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: ?



