



Chrome fast

# FOOD & WINE

Inspiration served daily

## RECIPE



© Quentin Bacon

## Bucatini all'Amatriciana

Recipe by **Mario Batali**

**Chef Way** At New York City's **Babbo**, **Mario Batali** creates a simple, brilliant version of this classic dish, tossing the long, hollow pasta strands with house-cured *guanciale* (pork jowl) and a spicy house-made tomato sauce.

**Easy Way** Use pancetta, which is simpler to find than *guanciale*, and buy a good jarred tomato sauce instead of making one.

ACTIVE: TOTAL TIME: 30 MIN SERVINGS: 4  
FAST

### INGREDIENTS

1/2 pound thinly sliced pancetta, coarsely chopped

1 red onion, thinly sliced

3 garlic cloves, thinly sliced

1 1/2 teaspoons crushed red pepper

12 ounces prepared tomato sauce

Kosher salt

1 pound bucatini

1/2 cup flat-leaf parsley leaves

Grated Pecorino Romano cheese, for serving

### DIRECTIONS

1. In a large, deep skillet, cook the pancetta over moderate heat, stirring frequently, until lightly browned, about 6 minutes. Using a slotted spoon, transfer the pancetta to a plate. Pour off all but 2 tablespoons of the fat in the skillet. Add the onion, garlic and crushed red pepper and cook over moderately high heat, stirring occasionally, until the onion is lightly browned, about 6 minutes. Return the pancetta to the skillet. Add the tomato sauce, season with salt and simmer until very thick, about 10 minutes.
2. Meanwhile, in a pot of salted boiling water, cook the pasta until al dente. Drain the pasta, reserving 1/2 cup of the cooking water.
3. Add the pasta to the sauce along with the parsley and the reserved cooking water and stir over moderately high heat until the pasta is evenly coated, 2 minutes. Serve the pasta in bowls, passing the cheese at the table.

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A secret jealously guarded for over 406 years,  
this family passed it on to the next generation.

