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RECIPE FINDER

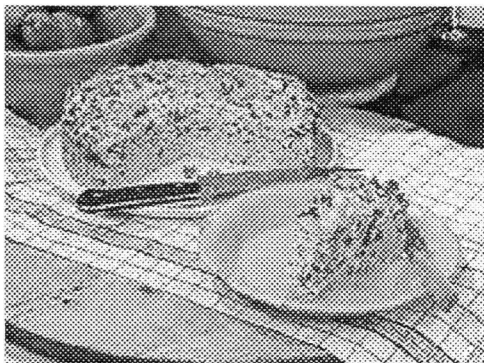
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ELEANORA'S SPAGHETTI PIE

Serves 10 to 12

Originally created as a use for leftover pasta, Eleanora Scarpetta's family recipe has a creamy, satisfying flavor and makes an ideal weekend meal.



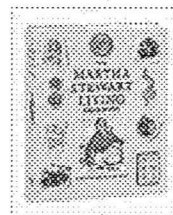
- 1 tablespoon unsalted butter, room temperature
 Salt
 1 pound spaghetti
 6 large eggs, lightly beaten
 1 pound mozzarella cheese, shredded (about 4 cups)
 12 ounces hot soppressata sausage, cut into 1/4-inch dice
 1 cup (4 ounces) finely grated pecorino Romano cheese
 1/4 cup heavy cream
 1 teaspoon dried parsley
 1/2 teaspoon freshly ground black pepper, plus more to taste

1. Heat oven to 375° with rack in center. Butter a 10-inch-by-3-inch cake pan. Line the bottom with parchment paper; set aside.

2. Bring a large pot of salted water to a boil. Cook spaghetti, according to package instructions, until al dente. Meanwhile, in a large bowl, combine eggs, mozzarella, soppressata, pecorino Romano, heavy cream, dried parsley, salt, and 1/2 teaspoon black pepper. Stir to combine. Drain spaghetti, and add to the egg-and-cheese mixture; stir to combine. Pour mixture into prepared pan, and cover with aluminum foil.

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9 1/2 x 11"
pan O.K.

3. Bake about 40 minutes. Remove foil, and bake until lightly browned and crisp on top, 20 minutes more.

4. Transfer to a rack to cool, about 10 minutes. Run a knife around the edge, and unmold, removing parchment. Invert, cut into wedges, and serve hot.

Photograph by: Todd Atkinson

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