

BUCATINI WITH GUANCIALE AND ONIONS

ONE PACKAGE OF BUCATINI PASTA (17.5 OZ IMPORTED PASTA)
1/2 POUND GUANCIALE
3 MEDIUM ONIONS
CHILI FLAKES
FRESH GRATED PARMESAN CHEESE
FRESH CHIVES

SLICE GUANCIALE 1/4 INCH THICK AND CUT INTO 1/2 BY ONE INCH PIECES.

PLACE GUANCIALE IN A LARGE FRYING PAN WITH A SPLASH OF OLIVE OIL. COOK ON A LOW FLAME, TURNING OCCASIONALLY TILL THE PIECES ARE STARTING TO BROWN.

MEANWHILE, TRIM ONIONS AND SLICE THINLY.

PUT ALL THE ONIONS IN THE PAN WITH THE GUANCIALE. COVER AND COOK ON A LOW FLAME FOR ABOUT 20-30 MINUTES, TOSSING OCCASIONALLY WITH TONGS, SO THE ONIONS ARE COATED IN THE RENDERED FAT. THEY SHOULD BE SOFT AND SLIGHTLY CARAMELIZED. TOWARDS THE END OF THE COOKING, ADD A PINCH OF CHILI FLAKES.

BRING A LARGE POT OF SALTED WATER TO A BOIL. ADD THE PASTA. COOK TILL AL DENTE. SCOOP OUT A CUP OF THE STARCHIEST PASTA WATER AND RESERVE.

DRAIN PASTA. RETURN THE PASTA POT TO THE STOVE.

SCRAPE ONIONS AND GUANCIALE INTO THE PASTA POT. ADD THE DRAINED PASTA AND 1/2 CUP OF THE PASTA WATER. STIR TOGETHER OVER MEDIUM HEAT.

ADD 1/2 CUP OF PARMESAN. SALT AND PEPPER LIGHTLY. CONTINUE STIRRING TILL THE SAUCE REACHES THE CONSISTENCY YOU LIKE, ADDING MORE PASTA WATER IF NECESSARY.

EMPTY INTO A WARM PASTA BOWL. GARNISH WITH CHOPPED CHIVES AND MORE PARMESAN. SERVE WITH PARMESAN ON THE SIDE.

SERVES 4

JILL BERNHEIMER FROM DOMAINE L.A. RECOMMENDS

I'M GOING TO SUGGEST A RED FROM THE UMBRIA REGION OF ITALY, THE DE FILIPPO MONTEFALCO ROSSO, WHICH IS A BLEND OF SANGIOVESE (60%), BARBERA (30%) AND SAGRANTINO (10%). IT'S MEDIUM BODIED AND FILLED WITH RED BERRY FRUIT AND SPICE, WHICH I THINK WILL COMPLEMENT THE HEAT OF THE GUANCIALE WITHOUT OVERWHELMING WHAT IS BASICALLY AN OIL AND CHEESE-BASED SAUCE. I BELIEVE IT'S \$21 ON THE SHELF.