

JOHN PLESSETTE'S MEAL OF THE WEEK



TAGLIATELLE WITH ENDIVE AND BACON

1 POUND OF TAGLIATELLE
1/2 POUND OF SLAB BACON OR PANCETTA
BUTTER
4 MEDIUM BELGIAN ENDIVE
1/2 CUP OF HEAVY CREAM
PARMESAN CHEESE
FRESH PARSLEY

BRING A LARGE POT OF WATER TO A BOIL. SALT.

MELT 2 TBSPS OF BUTTER IN A DEEP-SIDED SAUTÉ PAN WITH A LID. CUT BACON INTO 1/4 INCH PIECES AND BROWN IN THE BUTTER.

MEANWHILE, TRIM ENDS OFF ENDIVE. SLICE LENGTHWISE IN QUARTERS, LEAVING ABOUT AN INCH AT THE BASE, SO THE ENDIVES HOLD TOGETHER.

ADD ENDIVE TO THE BACON, SALT LIGHTLY AND SEASON WITH GROUND PEPPER. COVER AND COOK ON A LOW FLAME FOR ABOUT 15 MINUTES, UNTIL THE ENDIVES HAVE COLLAPSED AND RENDERED THEIR LIQUID.

RAISE HEAT AND COOK OFF MOST OF THE LIQUID. ADD HEAVY CREAM AND REDUCE BY HALF.

PUT THE PASTA IN TO BOIL. COOK 6-8 MINUTES OR UNTIL THE TAGLIATELLE IS AL DENTE.

DRAIN AND DUMP INTO THE PAN WITH THE ENDIVE. RAISE HEAT AND TOSS TAGLIATELLE WITH THE ENDIVE SO IT ABSORBS SOME OF THE LIQUID. SPRINKLE GENEROUSLY WITH PARMESAN CHEESE. TOSS LIGHTLY. GARNISH WITH ITALIAN PARSLEY.

SERVES 4