



Bucatini all'Amatriciana
by Chef Joe Cicala
(Serves 4)

Ingredients:

4 oz. 1732 Meats Guanciale
2 cups Gentile DOP San Marzano Tomatoes (approx. 1 full jar)
1 lb. Giuseppe Cocco Bucatini
½ cup grated Reginella Pecorino D'Abruzzo
2 T Fruttato Extra Virgin Olive Oil
1 pinch Calabrian Chili Pepper
1/4 cup Dry White Wine *
* Not included with Recipe Kit
To taste Sicilian Sea Salt

Prep:

- Guanciale – Finely chop to a small dice
- San Marzano Tomatoes – Crush by hand or coarsely chop
- Pecorino D'Abruzzo – Trim bottom rind and grate ½ cup from block
 - Reserve about half for snacking and grating over pasta
- Calabrian Chili Peppers – Crush 2 - 3 peppers and chop to flakes

Directions:

- In a medium pot, add the olive oil and diced guanciale. Cook over low-medium heat until most of the fat has rendered out and the guanciale becomes slightly crispy and golden brown
- Introduce Calabrian Chili Pepper as the Guanciale renders
- Add the white wine and reduce by half
- Add the crushed tomatoes and cook on a low simmer for 30 minutes or until the tomatoes have reduced to a thick ragu
- Gently season with Sicilian Sea Salt to taste

- Bring a large pot of salted water to a boil, adding the Sicilian Sea Salt
- Add the Bucatini and cook to al dente (approximately 6 minutes)
- Remove Bucatini from the water and toss into the pot of ragu
- Add the grated Pecorino cheese and stir
- Serve immediately
- Garnish with additional Calabrian Chili and/or grated Pecorino as desired