

## Bucatini all' Amatriciana

4 oz guanciale (cured pork jowl, you can substitute bacon or pancetta if needed)  
4 oz diced yellow onion (1/2 medium onion)  
1 can plum tomatoes, diced (28 oz) or 2 cups diced fresh plum tomatoes  
1/4 tsp. red pepper flakes  
1/4 cup grated pecorino cheese  
3/4 lb Bucatini pasta (thin tube shaped pasta, can sub spaghetti)

\*Recipe notes; when I looked at recipes for this dish, they were all over the map. Some had garlic, some called for red onion, and a couple even listed vinegar in the ingredients. From what I can tell from the history, in Amatrice no garlic or onion is used, the onion being added later by the Romans. I decided to include the onion, because I'm used to the Roman version. This recipe is how I chose to make my version in the end, and we enjoyed it very much.

1. Dice the guanciale into 1/4 inch pieces. Dice the onion. Chop up the tomatoes if necessary.
2. Bring a large pot of water to a boil for the pasta.
3. Heat a large saute pan and add the guanciale. Let this cook for a while until it becomes soft and translucent and some of the fat has rendered off. Add the diced onion and cook it along with the guanciale until the onion is soft and the meat has started to get crisp.
4. Add the pasta to the boiling water and cook until al dente.
5. Add the tomatoes and their juice to the guanciale and onions, stir, and let it cook on medium-low for about 10 minutes. When thickened, add the red pepper flakes and half the cheese and stir.
6. Toss the sauce with the pasta (or spoon it on top) and then garnish with the remaining cheese as desired.