

The Classic Ala Amatriciana sauce with Bucatini pasta.  
As prepared by David Madrid @ Festa 9-24-16

Ingredients needed:

1/2 pound thin sliced pancetta  
1/2 pound small chunk pancetta  
2 cans San Marzano whole tomatoes (15 oz)  
Fresh Basil (6-7 leaves)  
Garlic (4-5 cloves)  
One purple onion  
Handful of Italian parsley  
2 ounces of Pecorino Romano graded cheese  
1 lb of Bucatini pasta  
Red pepper flakes (a few pinches)  
salt /pepper (to taste)  
large skillet  
pot to boil water  
tongs  
Olive oil (1oz to 2oz)

While pasta is boiling, heat olive oil with red pepper, add pancetta until crisp, remove pancetta and add chopped onion to oil for a few minutes, then garlic only for a minute add hand squeezed tomatoes about 1 & half minutes, let simmer add basil and parsley with tongs add el dente pasta and a cup or so of pasta water mix in all pancetta, cover with cheese let sit for 5- 10 minutes  
Mangia baby!!

**David Madrid** is the host & founder of the **West Coast Italian Radio show**.

The show is broadcast every Monday 3-5pm on KKNW 1150AM & KLAY 1180AM

More info can be found here: <http://www.wcir.biz/>