

# Bucatini all'Amatriciana

## Ingredients

- 1 28 oz can San Marzano tomatoes
- 10 oz guanciale, cut into 1/2" x 1/4" strips
- 1/2 cup pinot grigio or similar
- red pepper flakes to taste
- ground black pepper to taste
- salt to taste
- 1 lb bucatini
- 3/4 cup Pecorino Romano, finely grated, divided
- black pepper to taste

## Directions

Mash the canned tomatoes with a potato masher, fork or with your hands. Set them aside.

Add the guanciale pieces to a cold sauté pan and turn heat to medium-low. Cook, stirring occasionally, until the guanciale browns and the fat renders. Add the white wine, increase heat to medium, and deglaze with the white wine. Boil until the alcohol evaporates. Remove the guanciale and set aside.

Add the mashed tomatoes to the pan with the reserved grease. Season with red pepper flakes, black pepper and salt to taste. Bring heat down to medium low and cook until reduced, about 20 to 25 minutes. Return the guanciale to the pot.

Meanwhile, put a pot of salted water to boil. Once boiling, add the bucatini and cook until just al dente.

Using tongs, transfer pasta to the sauce. Mix it in and cook until the pasta absorbs the sauce, adding some pasta water if necessary. Mix in 1/2 cup of Pecorino. Serve, with additional pecorino on top.