Spaghetti all’Amatriciana (red)

NIBBLEDISH CONTRIBUTOR

Ingredients

For 4:

4 slices (4mm thik) of guanciale (seasoned pork cheek)
1 table spoon extra vergine olive oil
1 can of pelati tomatos
500 gr of Vermicelli (spaghetti)
Red chilly peppers (peperoncino) on taste
Grated pecorino romano

Instructions

Cut the guanciale in a julienne art quite thick.

Stir fry it with the olive oil until the fat part becomes withe.

Add the tomato and let it cook at medium heat for 15 minutes.

Mean while boil 5 liters of water put 1 tea spoon of salt for each liter and cook the spaghetti AL DENTE!

For best cooking of the spaghetti follow the instructions on the box and cook them 1 minute less as indicated.

Once the spaghetti are cooked put them with the souse and cook for another minute.

Add the hot peppers finely chopped.

Serve and put the grated pecorino romano on the pasta.

PS: some one uses garlic or/and onion but the original and traditional way of making this pasta is without both!