



Muriel's Superb Spicy Pasta Sauce

Serves 6 • Work Time 35-45 minutes • Cooking Time 30-40 minutes

Ingredients:

Pasta: Penne is traditional, but we also like Ziti with this sauce.

Parmesan Cheese 3/4 cup (Locatelli Romano, would be better if you can find it)

Fresh Oregano 5-7 sprigs, chopped

Sliced Mushrooms - 3/4 lb

Butter - 2 tbsp

Thick-cut Bacon 6 oz. (Pancetta, would be even better)

Crushed Hot Chili Pepper 2 tbsp

Garlic Cloves 5-6 cloves, chopped

1 1/2 28 oz. cans Crushed Tomatoes (splurge get imported brands, this meal is cheap actually)

Step 1. Cut the bacon into 1" wide strips. Place them in a large, deep frying pan. Fry over low heat, stirring occasionally, until the bacon is lightly browned and the fat has melted, 5-7 minutes.

Step 2. Spoon off most of the fat but leave about 3 tbsp in which to saute' the mushrooms.

Step 3. Increase the heat, add the sliced mushrooms to the pan. Cook, stirring with a wooden spoon, until mushrooms have softened and most of the liquid has evaporated, 3-5 minutes.

Step 4. Add the garlic, oregano and contents of both cans of tomatoes, salt and pepper to taste. Bring to a boil, cover with a lid, and simmer, stirring occasionally, until the sauce is thick and rich, 25-35 minutes.

Step 5. Fill a large pot with cold water, bring to a boil and add 1 tbsp of salt. Simmer until al dente, tender but still chew, 5-8 minutes, stirring occasionally.

Step 6. Drain the pasta in the colander and rinse with hot water. Drain and rinse again.

Finis - Transfer the pasta to a warmed serving bowl and add the butter. Toss together with 2 large forks until well coated. Spoon over the sauce and 1/2 of the grated cheese. Toss again and then add a little more cheese and garnish with the oregano leaves. Serve immediately.