

PASTA ALLA GRICIA



- 1 Tbsp. extra-virgin olive oil
- 6 oz. guanciale (salt-cured pork jowl), cut into $\frac{3}{4}$ " pieces
- 8 oz. rigatoni
- Kosher salt
- 2 tsp. coarsely ground black pepper, preferably ground with a mortar and pestle
- 3 oz. Pecorino Romano, finely grated on the small holes of a box grater (about 3 cups)

low. Cook guanciale, stirring often, until it starts to brown and crisp, 10–15 minutes; it will shrink dramatically as the fat renders. Transfer to a small bowl with a slotted spoon; reserve skillet (do not wipe out).

Meanwhile, cook pasta in a large pot of boiling lightly salted water, stirring occasionally, until pasta is about halfway cooked (not quite al dente); drain, reserving $1\frac{1}{2}$ cups pasta cooking liquid.

Add $\frac{3}{4}$ cup pasta cooking liquid to reserved skillet and bring to a gentle boil over medium heat, swirling often to encourage drippings and liquid to emulsify, about 1 minute. Add pasta and cook, tossing often and adding more pasta cooking liquid as needed, until pasta is al dente and a thick, glossy sauce forms, 5–7 minutes (this second cooking is why you undercook the pasta initially).

Increase heat to medium-high. Add guanciale, pepper, and two-thirds of Pecorino; toss well to combine and melt cheese. Serve pasta topped with