

Pancetta and Caramelized Onion Pasta Sauce

Sally got this recipe from *The Light of the World* by Elizabeth Alexander. The author raved about it and we decided to try it.



Ingredients:

- 3 oz. pancetta (1 cup diced)
- 3 Tbsp. olive oil
- 4 onions (mix of red, white, and yellow)
- 1/8 tsp. salt
- 1/8 tsp. pepper
- 2 Tbsp. pasta water (optional)
- 3 Tbsp. parsley
- 1/3 cup grated Parmesan cheese
- 1 lb. pasta

Equipment

- Fry pan
- Large pot for pasta

Pancetta and Caramelized Onion Pasta Sauce:

<input checked="" type="checkbox"/>	Directions	Time (min)	
	Cut 3 oz. pancetta into 1/4" pieces (1 cup)	2	
	Add 3 Tbsp. olive oil to pan. Sauté pancetta on low heat		5
	Peel and slice onions	5	
	Add onions to pan plus 1/8 tsp. salt and 1/8 tsp. pepper	1	
	Turn onions several times to coat them with oil. Reduce heat to minimum and cover the pan. Cook		40
	Bring a large pot of water to boil	5	
	Cook 1 lb. pasta. Stop before al dente (will finish cooking later)	7	
	Chop 3 Tbsp. parsley	2	
	Grate 1/3 cup Parmesan cheese	2	
	Drain pasta into a bowl. Retain pasta water	1	
	Transfer sauce to pasta pan. Add pasta and toss to coat	2	
	Add pasta water as needed to desired consistency of sauce	1	
	Stir cheese and parsley into the pasta. Reserve some for garnish	1	
	Garnish with parsley and cheese and serve	1	
	Total	53	