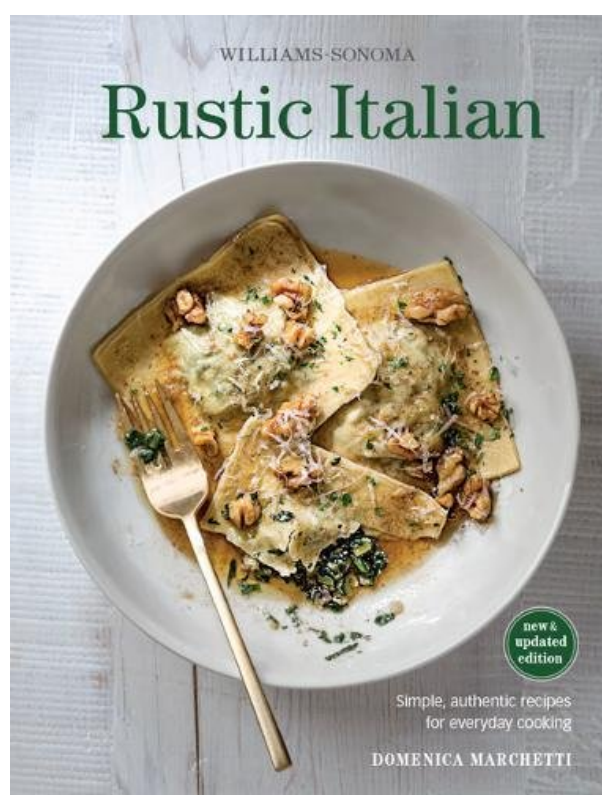


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About the Author

Domenica Marchetti is the author of six books on Italian cooking. Her recipes and articles on Italian home cooking have been widely published in national publications including Cooking Light, Fine Cooking, Food and Wine, Health, the Chicago Tribune and The Washington Post; and online at Leite's Culinaria, NPR Kitchen Window, and Apartment Therapy's The Kitchen. She is also the co-founder of American Food Roots, an online publication that tells America's food stories and explores why we eat what we eat. Read more about her at domicacooks.com.

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Bucatini with Caramelized Onions & Pancetta

1/2 lb (250 g) pancetta, cut into 1/4-inch (6-mm) dice

2 tablespoons extra-virgin olive oil

2 1/2 lb (1.25 kg) red or yellow onions, or a mix of both, halved and very thinly sliced lengthwise

1 teaspoon minced fresh oregano

Fine sea salt and freshly ground black pepper

1 lb (500 g) dried bucatini or perciatelli

1/2 cup (4 fl oz/125 ml) dry white wine

1/2 cup (2 oz/60 g) freshly grated pecorino romano cheese, plus more for serving

*Serves 4.

In a large frying pan over medium-low heat, sauté the pancetta until lightly crisped and a little of the fat is

rendered, about 10 minutes. Using a slotted spoon, transfer to paper towels to drain. Set aside.

Add the olive oil to the pan and pile in the onions. Using tongs or a wooden spoon, gently toss the onions to coat them as much as you can with the fat. Cover the pan and cook, still over medium-low heat, until the onions are well wilted, 15–20 minutes. Add the oregano, 1 teaspoon salt, and a generous grinding of pepper and cook, uncovered, until golden brown, creamy, and greatly reduced in volume, about 30 minutes. Stir from time to time to prevent scorching.

Meanwhile, bring a large pot of salted water to a boil over high heat. Add the bucatini, stir, and cook until al dente, about 11 minutes or according to the package directions. Drain, reserving about 1/2 cup (4 fl oz/125 ml) of the cooking water.

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WINE SUGGESTION: PECORINO, A SOFT WHITE FROM ABRUZZO OR LE MARCHE

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Bring the bold and beloved flavors of Italy into your kitchen with this enticing collection of authentic dishes made modern. Domenica Marchetti is back with her stellar Italian cooking and more great recipes in Rustic Italian. With over 80 recipes for simple, seasonal Italian fare, exquisite hand-painted illustrations, and gorgeous full-color photography, this book celebrates an irresistible cuisine and will inspire home cooks everywhere.

This expanded version of the 2011 title features more than 20 new recipes—such as burrata with shaved fennel and pink grapefruit, tagliatelle with juniper-spiced short rib ragu, creamy lemon risotto with asparagus, and roasted swordfish with Ligurian herb sauce—along with new illustrations and photography.

TOC

Antipasti

Soups & Salads

Pasta, Risotto & Pizza

Fish & Meat

Sides

Desserts

Domenica's narrative notes and suggested wine pairings accompany every recipe. An ingredient glossary, comprehensive guide to salumi and cheese, and an Italian wine primer round out this gorgeous cookbook.

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WINE SUGGESTION: PECORINO, A SOFT WHITE FROM ABRUZZO OR LE MARCHE

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1 of 4 people found the following review helpful.

Thank you for the excellent service.

By Joseph Estrada

Although I have not cooked anything from this book, it will prove its weight in Gold when cooking starts.

Thank you for the excellent service.

10 of 11 people found the following review helpful.

Just like the food I ate in Rome

By ILoveRome

This summer I visited Rome and the coast of Italy with my husband. I didn't know what to expect and was surprised by the simple yet wonderfully delicious food. I absolutely feel in love. Still on a high when I returned I saw this book and was pleasantly surprised to see recipes for dishes we had enjoyed. I make Spaghetti con Zucchini e Speck all the time; a dish we enjoyed in a small cafe when we were looking for a

fast meal. I really enjoy the notes from the author which are included with each recipe; it makes me want to learn even more about my new favorite place on earth.

11 of 14 people found the following review helpful.

a winner

By Eat&Run

I don't have much time but I am surprised this book isn't getting more reviews. When it first came I looked through and thought, "maybe there's not so much in this one from Domenica", but once I got time to take a look through, I made four things from the book the first weekend I played with it. All were interesting and so easy, I even was making them in a relative's kitchen with rudimentary equipment. The recipes don't necessarily look that different if you have a lot of italian cookbooks (as I do), but she adds little twists to each that are really interesting with so little work. The title "Rustic Italian" is a bit overplayed these days so maybe that's why more people aren't reviewing this little gem. It's a winner and I will be keeping it handy!

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