



## STONE'S THROW WINERY

### **Fettuccine Con Pancetta e Zinfandel**

*Pasta with Pancetta and Zinfandel*

Pancetta is Italian 'bacon' but is unsmoked, not hickory or apple smoked as American bacon. You may substitute Prosciutto or mild Italian salami if you can't find Pancetta. The sharp tang of Pecorino Romano cheese is a must.

**Prep to plate: 30 minutes. Serves 4-6**

3Tbsp. extra virgin olive oil  
salt and freshly ground black pepper to taste  
One small onion ~~1~~ 1/2 cup Zinfandel (for recipe)  
2 tender celery stalks, finely diced  
1 – 1 ~~1/2~~ glasses Zinfandel (for chef's consumption)  
2 small carrots, peeled and finely diced  
1 lb. Rustichella D'Abruzzo or DeCecco fettuccine  
1/4 cup Italian parsley, chopped  
6 Tbsp. grated Pecorino Romano cheese plus additional for plating  
3 slices Pancetta (about 3 ounces) cut into strips  
1 1/2 28oz. cans San Marzano tomatoes, seeded and coarsely pureed.  
(Please eliminate all seeds. You may chop instead of puree.) Use minimal juice.

Place the olive oil in a medium/large sauté pan. Add the onion, celery, carrots and parsley. Cook over medium-low heat for just a few minutes then add the Pancetta and cook until the onion is tender – approximately 10 minutes. Add the tomatoes, salt and pepper to taste. Raise heat to medium and cook for 10 minutes. Add the Zinfandel and cook the sauce until it thickens – this usually takes 5-10 minutes depending on pan liquid. (Chef continues to taste the Zin) Cook the fettuccine in abundant salted boiling water. When al dente drain it well. Place pasta in a serving bowl, add some sauce into the bowl with six tablespoons Romano, toss well and serve with additional sauce and cheese on the side. Did you notice... there's no garlic! Enjoy!