

PERFECT PASTA IN 9 SIMPLE STEPS

THE MASTER RATIO:

1 POUND PASTA + 5 QUARTS WATER + 3 TABLESPOONS SALT = PERFECT PASTA

-  1 Bring water to a rapid boil. Cover to boil faster.
-  2 Add salt and stir well. *DO NOT* add oil!!
-  3 Add pasta. Stir immediately. *DO NOT* cover.
-  4 Stir constantly for 1 minute, then stir at least once a minute until done.
-  5 Cook until just al dente—soft, but firm, with just a hint of bite. Noodles should not be crunchy or soggy.
-  6 Reserve one cup of pasta cooking water.
-  7 Strain. *DO NOT* rinse!
-  8 *IMMEDIATELY* Finish cooking pasta in sauce, adding pasta water 1 tablespoon at a time if sauce seems dry.
-  9 Plate and top with freshly grated parmesan. Serve immediately!

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