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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