

## **Vino Tinto Pasta**

### **Ingredients**

1 bottle (750 ml.) dry red wine (merlot, chianti, pinot noir)  
1 lb. spaghetti  
2 tblsp. olive oil  
4 oz. pancetta or bacon chopped  
1 medium red onion sliced thin and quartered  
8 cloves garlic, sliced  
2 tblsp. tomato paste  
2 bay leaves  
2 tblsp. unsalted butter  
¼ tsp. red pepper flakes  
5 oz. grated parmesan cheese  
Fresh basil leaves chopped fine for garnish

### **Preparation**

Bring large pot of water to boil, add salt and boil pasta 3 minutes less than advised for al dente. Reserve 1 cup of pasta water before draining.

In large skillet warm olive oil over medium heat, add pancetta and cook until browned. Remove and set aside. Add red onion to pan, add salt and pepper, cook until softened. Add garlic, red pepper flakes, and tomato paste. Stir to combine. Add bottle of red wine and bay leaves. Turn heat to high and let wine reduce by half, 10-12 minutes.

Remove bay leaves and add drained pasta to skillet and reduce heat to medium high. Pasta will continue cook as it absorbs the wine mixture. After 4-5 minutes it should be proper al dente. If sauce seems to thicken add reserved pasta water to loosen sauce.

Add cooked pancetta and butter to skillet and stir in 2 oz. of cheese. Toss thoroughly and adjust seasonings. Garnish with basil and pass cheese at table after serving.