

## Linguine with Onion, Bacon, and Parmesan

*The browned onions lend a slight sweetness to this dish. If you prefer not to have that caramelized flavor, just soften the onions for 5 minutes without browning them.*

Recipe Cookbook: Food and Wine Quick from Scratch

Chapter: Pasta

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Prep Time: 15 minutes Cooking Time: 12 minutes

### INGREDIENTS:

1/2 lb sliced bacon, cut crosswise into 1/2" strips  
2 onions, sliced thin  
1/2 tsp dried thyme  
1/8 tsp dried red pepper flakes  
1 tsp salt  
3/4 lb linguine  
1/2 C grated Parmesan cheese  
2 TBS fresh parsley, chopped  
1/2 tsp fresh ground black pepper

### DIRECTIONS:

In a large frying pan, cook bacon till crisp. Remove bacon with slotted spoon & drain on paper towels. Pour off all but 2 TBS of fat. Put pan over moderate heat. Add onions, thyme, red-pepper flakes & 1/4 tsp salt. Cook, stirring occasionally, till onions are brown (about 10 minutes). Remove from heat.

In a large pot of boiling, salted water, cook linguine till just done (about 12 minutes). Reserve 1 C of the pasta water. Drain linguine & toss with bacon, onions, 3/4 C of reserved pasta water, Parmesan, parsley, remaining 3/4 tsp salt, & pepper. If sauce seems too thick, add more pasta water. Serve with additional Parmesan cheese.

**Wine Recommendation:** Though the dish is Italian, the ingredients make one think of an Alsatian quiche. A Riesling from this French region will work beautifully.

Serves: 4