

STU P. ED'S SIMPLE PASTA

Well, once again I tried to make something simple and quick. I got the simple part anyways. For some reason, it wound up taking about 1 hour 50minutes. This should make 3 servings of pasta. This works pretty good as a complete meal when paired with a can of 12 oz. can of SPAM and a 15 oz. can of veggies. I'll write that one up later

INGREDIENTS

Qty.	Unit	Item
6	oz.	No. 8 Spaghetti
1/2	TBSP	Morton's Kosher Salt
3	Qt.	Water
6	TBSP	EVO of Choice
3/4	TSP	Garlic Powder
2	TSP	Basil
1/4	TSP	Black Pepper
1/8	TSP	Cayenne Pepper

Does it have to be No. 8 Spaghetti? Well, no. For some reason, however, I am really digging this type now. I used to be almost exclusively angel hair pasta

Insert standard blurb about salt here

If you want it a bit hotter, bump up the cayenne pepper up to ¼ tsp. I like hot stuff, but I found that just a tad too much for this one

SPECIAL TOOLS

- None!!!

PREPARATION

- 1) Heat a small pan on low
- 2) Add the EVO, garlic power, basil, black pepper and cayenne pepper and whisk until everything is well incorporated
- 3) Heat until bubbling, whisking occasionally
- 4) Reduce heat to very low and cover
- 5) Cook for 10 minutes, whisking occasionally
- 6) Remove from heat and keep covered
- 7) Pour the 3 quarts of water into a large pot (or large enough pot)
- 8) Add ½ TBSP of salt and bring water to a boil
- 9) Add pasta and cook to al dente. [i]
- 10) Reserve 1 cup of pasta water and drain the rest

- 11) Return the pasta pot to the stove and set heat to very low
- 12) Pour the "sauce" into the pot. Use up to ½ cup of the pasta water to "rinse" out the "sauce" pot into the pasta pot. This will help you get as much as you can out of it
- 13) Add pasta back pot and stir in the rest of the pasta water with a wood spoon
- 14) Continue to stir until the sauce evenly covers all the spaghetti
- 15) Heat uncovered until it reduces to your liking
- 16) Plate and...
- 17) Enjoy!!!

CLOSING THOUGHTS

Simple, but pretty freakin' good. I really need to figure out how to make stuff faster, though

NOTES

- i. This is 10 minutes for the stuff I use

PICTURES

None yet!!!