

Spaghetti al Rancetto



INGREDIENTS

400 gr./16oz Spaghetti
150-200 gr./ 7-8 oz. of Bacon
Season to taste: onion/garlic/marjoram
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150-200 gr./ 7-8 oz. of Bacon
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[Tomato Passata, Punto Verde](#)
[Vegetarian Cheese, Bella Lodi](#)
[Ale Toz Strong Ale Beer, Birrificio Gjulia](#)
[Melon Vodka 70cl, Illegal Vodka](#)
[Calabrian Sausages, Salumificio Callaâ€™™](#)

Preparation

Heat 1/2 cup of olive oil and sauté onion, garlic and chopped bacon. When the bacon turns golden brown add tomato without the seed. Add a dash of salt and cook on medium heat until and keep at boiling point until the sauce reduces in volume (gets thicker), close to the end, add a dash of marjoram. Mix the red sauce with spaghetti cooked al dente and sprinkle some additional marjoram and pecorino cheese on the top.