

## Spaghetti al Rancetto



### INGREDIENTS

400 gr./16oz Spaghetti  
150-200 gr./ 7-8 oz. of Bacon  
Season to taste: onion/garlic/marjoram  
400 gr./16oz Spaghetti  
150-200 gr./ 7-8 oz. of Bacon  
Season to taste: onion/garlic/marjoram  
[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.