

Rigatoni with Asiago, Pecorino-Romano, Bacon and Basil

October 2014 by Camine Pappas

Serves 4-6

INGREDIENTS:

2-3 C uncooked rigatoni (5 C cooked)
1 C grated asiago cheese
1 C grated pecorino romano cheese
½ lb bacon
3 T butter
3 T flour
2-2 1/2 C 2% milk
Salt and pepper
1/8 t allspice
¼ t chili flakes
Salt and pepper
2 T fresh basil



DIRECTIONS:

- Cut bacon into large chunks, brown until crisp but not overdone, drain, set aside.
- Grate cheese, set aside.
- Get 8 C water boiling, add the pasta, and cook until al dente. Drain and place in a casserole dish that holds the pasta so that it lays about one inch below the rim. (It's really up to you based on your preference for ratio of cheese to pasta.)
- In a medium sauce pan, melt butter, add flour and whisk and cook for about 2 minutes. (The roux.) Then gradually whisk in milk, salt and pepper, allspice, chili flakes, and cook, stirring constantly, until it just barely starts to thicken. (About 3 minutes on medium high.) Take off heat, add cheese and mix in thoroughly to melt it. Pour the cheese mixture over the rigatoni, add the bacon and fold it in, reserving some for garnish. Then fold in the basil that is torn into small pieces. Spread a little more grated cheese over the top and bake in a 375 degree F oven for 20 minutes. Finish by broiling for a couple minutes to brown the cheese on top.