



## Amatriciana Sauce

250 grams guanciale cubed  
1/4 cup olive oil  
1 quart whole peeled tomatoes crushed  
1 medium onion diced  
4 cloves garlic minced  
1/4 cup white wine  
1/4 cup basil  
Salt and pepper to taste  
Red pepper flakes (if you like spicy)

Take a saucepan and put on medium heat and add the olive oil and then add the guanciale and cook until browned and crispy on the outside. Take out the guanciale and add the onion to the pan with a little salt and begin to sauté for about five minutes until translucent. Then add the garlic and cook for one minute but do not let the garlic burn. Add the wine carefully so that the wine doesn't catch fire and cook on medium high heat until all of the alcohol has burned off. Add the chopped tomatoes and the basil to the pan and cook on medium low with a gentle simmer for about 45 minutes. Add black pepper and red pepper flakes to taste. Add the guanciale back to the sauce to serve.