

## Cacio e Pepe | bites out of life

- 1/2 pound spaghetti (I only had angel hair on hand -- any thin, long pasta works)
- 1/2 cup grated Pecorino Romano
- 2 teaspoons freshly cracked black pepper, plus more to taste
- salt for pasta water



1) Prepare the pasta as instructed, salting the pasta water once it is at a rolling boil. Once the pasta is ready, reserve a 1/2 cup of the pasta water before draining.

2) Toss the pasta with the cheese and black pepper, adding the water a tablespoon at a time so that the cheese doesn't glue to the pasta (you may not need all of the water -- you want it to be just wet enough so that the pasta doesn't form one big blob).

3) Top with a little grated cheese and some extra black pepper and enjoy!

From: <http://www.bitesoutoflife.com/2011/02/22/cacio-e-pepe>