How to make perfect Spaghetti

A One Page Guide to the Italian favorite

Spaghetti is one of the fastest Italian pasta dishes to make, but it can also be the most difficult. Follow these simple steps and you’ll be amazed at how easy this Italian classic can be.

1. **Cookware:** To cook the pasta perfectly, make sure to use the largest pot available. It needs to hold at least five to six quarts of water. A pot that is too small or not enough water encourages the pasta to clump together.

2. **Water:** Use at least 4 quarts of water for each pound of pasta you make. Using plenty of water helps wash away the pasta’s extra starch. Fill your pot full of cold or cool water, not hot.

3. **Boil:** Bring your water to a full rolling boil. This will happen faster if you use a pot with a lid.

4. **Salt:** After the water has come to a boil, add about 2 tablespoons of salt per pound of pasta. It will make the pasta taste better and bring out the natural pasta flavor.

5. **Dry Pasta:** Add all the pasta at once and keep the heat high to make sure the water returns to a boil as quickly as possible. Stir right after you put it in so that the pasta doesn’t stick together. Continue to cook uncovered on medium high heat.

6. **Cooking:** Most pastas cook in 8-12 minutes. Start testing the pasta by tasting it around the 5 minute mark. You are tasting for tender but still a little firm. Pasta should be al dente (which means to have a slight chewiness).

7. **Drain:** Make sure to drain the spaghetti immediately after it’s al dente. The pasta will continue to cook even after taken off the burner. Drain into a colander and shake well.

8. **Sauce:** Add whatever sauce or toppings you want. Make sure to not over-sauce the pasta.

For more information, visit http://www.youtube.com/watch?v=KOoNjF8LBNI

“I love spaghetti and meatballs... I eat a lot.”

-Susan Lucci

“No man is lonely eating spaghetti; it requires so much attention.”

-Christopher Morley

“No man is lonely eating spaghetti; it requires so much attention.”

-Sophia Loren