

## Cacio e Pepe Pasta

### Ingredients:

- 2 lb fresh pasta spaghetti
- 3 1/2 cups Pecorino Romano cheese, finely grated (8 ounces)
- 6 tablespoons unsalted butter (3/4 stick) cut into tablespoon-size pieces
- 2 teaspoons coarsely ground black pepper

### Preparation:

- 1 - Bring a large pot (at least 12 quarts) of salted water to a boil.
- 2 - Add fresh pasta and cook according to package directions.
- 3 - Drain pasta, reserving 2 cups of the cooking water.
- 4 - Return pasta and cooking water to the pot and place over low heat.
- 5 - Add remaining ingredients and stir until cheese and butter have melted and formed a creamy sauce, about 5 minutes.
- 6 - Season with salt, and serve with additional cheese if desired.
- 7 - Serve and ENJOY !