



## LUPARA

*Lupara*

A lupara is a sawn-off shotgun that has associations with organized crime in Italy, especially around Naples. The resemblance between rigatoni and the barrel of a shotgun explains the unusual name for this dish. If fresh or frozen porcini are not available, use other mushrooms, such as portobello, cremini, or button mushrooms, plus 5 grams ( $\frac{1}{6}$  ounce) dried porcini. Rehydrate the porcini in a little water, chop them finely, and add them with the other mushrooms. Add the porcini-soaking liquid to the pan before the wine. The sauce base makes enough for 1 kilogram ( $2\frac{1}{4}$  pounds) of rigatoni. It freezes well.



### ***LUPARA SAUCE BASE***

<b>Metric Measure</b>	<b>Ingredient</b>	<b>American Measure</b>
150 grams	Italian sausage with fennel seed	5 ounces
25 milliliters	Extra-virgin olive oil	$2\frac{2}{3}$ tablespoons
150 grams	Fresh or frozen porcini mushrooms, sliced	5 ounces
20 grams	Unsalted butter	$1\frac{1}{2}$ tablespoons
To taste	Minced fresh hot chile	To taste
150 milliliters	Dry red wine	Scant $\frac{2}{3}$ cup
150 milliliters	Chicken Broth (page 15) or Vegetable Broth (page 161)	Scant $\frac{2}{3}$ cup
1 recipe	Basic Tomato Sauce (page 131)	1 recipe
4-5	Fresh basil leaves, chopped	4-5
To taste	Salt, preferably fine sea salt	To taste
To taste	Freshly ground black pepper	To taste

1. Sauté the sausage in the olive oil until lightly browned. Add the porcini mushrooms, butter, and fresh chile, if using, and sauté 5 to 7 minutes. During this time, the sausage should brown much more.
2. Add the wine and evaporate completely. Add the broth, partially cover, and simmer until completely evaporated.
3. Add the tomato sauce, basil, and salt and pepper to taste. Simmer about 10 minutes.

## ***PASTA AND ASSEMBLY***

In place of the garlic oil, you can gently sauté 4 cloves of garlic, smashed with the side of a chef's knife, in 45 milliliters (3 tablespoons) of extra-virgin olive oil until golden. Discard the garlic. I like to garnish each portion of pasta with a drizzle of extra-virgin olive oil, a sprinkling of grated Pecorino Romano cheese, and chiffonade of fresh basil leaves.

<b>Metric Measure</b>	<b>Ingredient</b>	<b>American Measure</b>
½ recipe	Lupara Sauce Base (page 30)	½ recipe
To taste	Cayenne pepper	To taste
500 grams	Dry rigatoni	~1 pound
100 milliliters	Heavy whipping cream	6½ tablespoons
3 tablespoons	Garlic Oil (page 57)	3 tablespoons
40 grams	Freshly grated Parmigiano Reggiano cheese	Scant ½ cup
A drizzle	Extra-virgin olive oil	A drizzle
To garnish	Pecorino Romano cheese	To garnish
To garnish	Basil chiffonade	To garnish
To taste	Salt, preferably fine sea salt	To taste
To taste	Freshly ground black pepper	To taste

1. Bring 3 liters (3 quarts) of water seasoned with 75 grams (¼ cup) of salt to a rolling boil.
2. Meanwhile, warm the sauce base in a large sauté pan until gently bubbling. Add cayenne pepper to taste, if desired.
3. Add the pasta to the boiling salted water and cook at a rapid boil for approximately 2 minutes less than the minimum cooking time on the package for al dente pasta, stirring frequently to prevent sticking.
4. Drain the pasta, reserving the pasta-cooking water.
5. Add the par-cooked pasta to the sauce in the sauté pan and finish cooking at a moderate boil, adding the reserved pasta-cooking water 1 ladle at a time, shaking the pan and stirring the pasta, until the pasta is al dente, leaving the sauce liquid enough to just coat the pasta. Adjust the salt and pepper while finishing the pasta.
6. As the pasta nears completion, add the heavy cream.
7. Off the heat, add the garlic oil and cheese and then flip and stir the pasta to emulsify the cheese and sauce. Add a bit more cooking water if the sauce is too thick.
8. Garnish each serving with extra-virgin olive oil, grated Pecorino Romano cheese, and basil chiffonade, if desired.