



Macaroni Pie

by Chef Pat LaFrieda Jr.

Ingredients (Serves 6 to 8)

- 1 pound** Sweet Grandpa Italian Style Pork Sausages
Kosher salt, for the pasta water
- 1 pound** Spaghetti
- 6 large** eggs
- 1 cup** Grated Pecorino Romano cheese (about 4 ounces)
- 4 tsp** Freshly ground black pepper
- 6 oz** Sliced Genoa salami (about 24 slices), julienned
- 1/2 cup** Extra-virgin olive oil, or as needed

Instructions continued on reverse side.

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See ingredients on reverse side.

- 1.** Take the sausage out of the casings if it is stuffed and put the meat in a large skillet. Cook it over medium-high heat, breaking it up while it cooks, until it's cooked through, about 5 minutes. Remove the sausage from the heat, drain off the fat, and set the Sausage aside to cool to room temperature.
- 2.** Bring a large pot of water to a boil. Add salt (about 1 tablespoon per quart), then add the pasta and cook until it's not quite al dente, about 2 minutes less than the time given on the package. Drain and set the pasta aside to cool to room temperature.
- 3.** In a large bowl, beat together the eggs, pecorino, and pepper. Stir in the salami. Add the cooled pasta and sausage and stir to combine. (If the pasta or sausage is still warm, the heat will cook the eggs in the bowl, which you don't want to do.)
- 4.** In a large high-sided skillet, heat half of the oil over medium heat until it slides easily in the pan, about 2 minutes. Add the pasta mixture and spread it out evenly. Push down on the pasta with a dinner plate to encourage it to brown and cook until the bottom is browned and crispy in places, about 6 minutes. To flip the pie, place the plate on top of the pasta and invert the pie out of the pan onto the plate. Add the remaining 1/4 cup oil to the pan and slide the pie off the plate into the pan with the uncooked side down. Cook until the second side is browned, about 6 minutes. Slide the pie onto a plate and serve warm or at room temperature.

Instructions

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