

## **Black Pepper Pasta**

1 T. course sea salt

1 lb. spaghetti

6 T. butter

4 t. fresh coarsly ground black pepper

1/4 C. warm water

2 C. finely grated pecorino cheese (~ 8 oz. )

Add the sea salt to one gallon of water and bring the water to a boil.

Place the spaghetti in the water and cook about 12 minutes.

In a large skillet, off the heat, combine the butter, pepper, and warm water. Let stand until it is time to heat the pan.

When the pasta is cooked drain it, and place it in the skillet. Saute over very low heat, gently stirring the pasta and sauce about 1 minute. As soon as the butter has melted, turn off the heat and stir in the pecorino cheese a little at a time. Serve immediately.

Serves 6

Preparation 20 minutes