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Ali Slagle's

INGREDIENTS

FOREVER

Alfredo e Pepe

Serves 4 to 6

- Salt
- 1 pound any pasta you have
- 8 tablespoons unsalted butter
- 1 tablespoon coarsely ground black pepper, plus more for serving
- 1 cup (2 ounces) finely grated Parmesan, plus more for serving

1. Bring a large pot halfway filled with well-salted water to a boil. Add **1 pound any pasta you have** and cook until al dente. Scoop out 1 1/2 cups of the pasta water, then drain.

2. Return the pot to the stove over medium. Once dry, add **8 tablespoons unsalted butter**. Once melted, add **1 tablespoon coarsely ground black pepper** and stir until fragrant, just a minute. Add the pasta and **1 cup (2 ounces) finely grated Parmesan** and toss vigorously until the cheese has melted. Add pasta water a few tablespoons at a time until the noodles are coated in sauce (you won't use all the water). Season to taste with more pepper and Parm.

