

LUXE WILDERNESS LODGE

# Sunset

Food & Drink



## WEEKNIGHT COOKING

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WINE PAIRING  
Amici 2014  
Chardonnay  
(Sonoma Coast; \$25)

### UDON CARBONARA

SERVES 4 / 40 MINUTES

At Rintaro in San Francisco, chef-owner Sylvan Mishima Brackett makes a dreamy version of carbonara. Instead of the traditional spaghetti, he serves tender-chewy Japanese udon noodles coated with buttery cured-fish sauce, ginger, and green onions. We've riffed on his recipe by using diced ham (and if you have bonito flakes, by all means shower them on top, as Brackett does).

slightly chewy, 2 to 3 minutes. Reserve  $\frac{1}{2}$  cup pasta water. Drain noodles, then immediately mix into ginger butter.

6. Whisk 1 tbsp. pasta water into egg mixture. Pour hot noodles into egg mixture and toss to coat evenly. Return noodles to pan over low heat and cook, stirring, until noodles are well coated and glistening. Add reserved pasta water, 1 tbsp. at a time, until coating is creamy and loose. Divide among four bowls and top with ham and onions. —*Angela Brassinga*



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\$5.99US \$7.50CAN



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