

The Secret to Perfect Pasta



1. **Do not overcook.** Follow chart below precisely. If pasta is to be used as an ingredient and baked or cooked in a casserole, reduce al dente cooking time by one third.
2. **Use enough water** – 1.25 gallons (4.75 liters) per pound of pasta.
3. **Add pasta to already boiling water;** bring back to rapid boil immediately. Then start timing.
4. Two tablespoons of olive oil (or vegetable) per gallon of water will prevent sticking. Stir gently. Rinse quickly in cold water to stop cooking action. This will also remove excess starch.
5. Check for doneness two minutes prior to suggested cooking time.
6. **Drain immediately** to remove excess liquid.
7. Do not freeze. Store uncooked pasta in a cool, dry place. Rotate stock.

Cooking Chart

<i>Pasta e' Noodles</i>	Cooking time in minutes *	
	<i>Al Dente</i>	<i>Done</i>
Lasagna	15	17
Thick Wall Elbow	10	12
Wagon Wheels	11	13
Mostaccioli	10	12
Rigatoni	10	12
Dumplings	10	12
Spaghetti	10	12
Spaghettini / Linguine	10	12
Rings	9	11
Shell Macaroni	9	11
Egg Fettuccine	8	10
Vermicelli / Capellini	7	9
Elbow Macaroni	6	8
R-C Spaghetti	6	8
Egg Noodles		
Fine – 1/8 inch wide	6	8
Medium – 1/4 inch wide	6	8
Wide – 1/2 inch wide	6	8
Spinach Fettuccine	5	7
Rotini (spirals)	8	10
Garden Rotini	8	10

* NOTE: above cooking times are based on 700 feet above sea level. Please adjust for your altitude.