COOK THE PERFECT PASTA

Boil 4-6 quarts of water for each pound of dry pasta.

Add salt to boiling water to reduce stickiness and add flavor.

Add pasta and return water to a boil.

Stir occasionally during cooking.

Taste pasta to determine if it is done. Should be firm, yet cooked through.

Drain pasta immediately, and continue on with your recipe.

SOURCES: