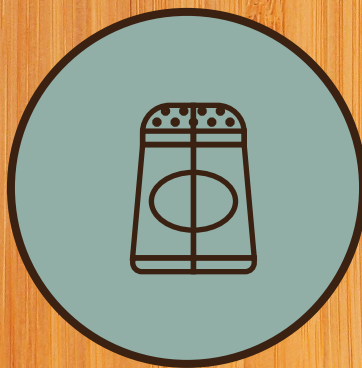




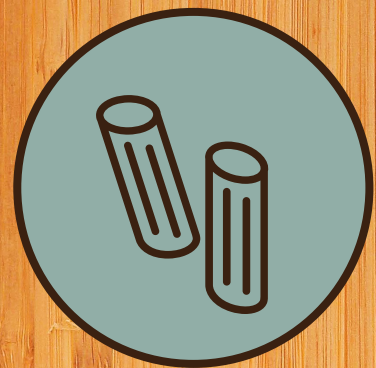
# COOK THE PERFECT PASTA



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



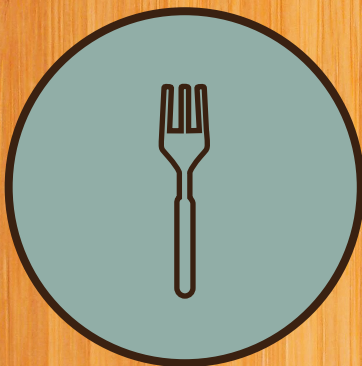
Add salt to boiling water to reduce stickiness and add flavor.



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:

1. Pasta Fits, <http://pastafits.org/pasta-cooking-tips/>
2. Vector Graphics, <http://vecteezy.com>
3. Wheat Foods Council, <http://wheatfoods.org/recipes>