

KETCHUP SPAGHETTI

"Ketchup spaghetti?! Gross!" Just the thought of the two items together could make an Italian's stomach turn. Well, this is what happens when what happens when Asian countries, Japan & Korea, start to interpret Western food.



People hear the words "ketchup" and "spaghetti" together and cringe without knowing its history and, most importantly, how fabulous it actually tastes to some Koreans. Ketchup Spaghetti is very similar to the Japanese dish "omurice", a fluffy omelet served over a bed of noodles with a tomato based sauce. Koreans adopted the dish.

Ketchup Spaghetti originated in post-war Yokohama. In the 1950s, the head chef at the New Grand Hotel was inspired by the spaghetti and tomato sauce dish served for the American military. He wanted to create his own spaghetti dish. Since tomato sauce was a rare ingredient, he used ketchup as a substitute sauce for the pasta. He added a fried egg on top and named it Spaghetti Napolitan, after Naples, Italy.

Ketchup Spaghetti is sometimes called Japan's best pasta dish. According to some chefs, when ketchup is caramelized in butter, onions, and red bell peppers, it gains an almost tomato paste-like flavor that pairs beautifully with pasta. What do you think? Some Korean-Americans say don't knock it until you've tried it.

2019 ITALIAN FILM FESTIVAL – RESULTS



According to John Paolino, this year's Italian Film Festival ticket sales raised \$23,000, a new record. The donee is the NDI New Mexico which brings award-winning dance and healthy lifestyle programs to underserved children in urban, rural and Native American communities throughout New Mexico. NDI New Mexico reaches almost 8,500 children annually through in-school, after-school, summer and advanced training classes in communities across the state



References

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