



Carbonara



16 oz. dry spaghetti

2 T olive oil

4 slices pancetta or bacon

3-4 garlic cloves, minced

2 eggs

1½ cups freshly grated Parmigiano-Reggiano or parmesan cheese, divided

Sea salt

Freshly ground black pepper

2 T chopped Italian parsley

Bring large pot of salted water to a boil over high heat. Add spaghetti. Return to a boil and reduce heat to medium. Cook according to package directions, stirring occasionally. Meanwhile heat olive oil in large skillet over medium heat. Chop pancetta or bacon and add to oil. Cook 3-5 minutes, stirring often, until crisp. Add garlic and sauté for 1 minute. Drain spaghetti, reserving water, and add hot spaghetti to bacon/garlic mixture. Toss to coat noodles with bacon grease. In small bowl mix eggs with 1 cup cheese. Remove pan from heat and immediately add eggs/cheese mixture to noodles, stirring quickly. (The heat from the pasta will cook the eggs but keeping the pan off direct heat and stirring quickly will ensure eggs don't scramble.) Thin sauce with leftover pasta water, as needed. Serve and season with salt, pepper, additional cheese, and parsley.