

Spaghetti alla Carbonara

This is a quick, easy, and delicious pasta recipe with less than 10 ingredients. I can still remember the first time I had it at a friend's house in Austin about 25 years ago. I was amazed at how quickly she put it together and with a nice salad and some bread it was the perfect meal. Combine pancetta, or American bacon if you must, with pasta, eggs, garlic, and parmesan cheese and you have a classic Italian dish. A key here is to mix the parmesan cheese with the eggs and toss it with the pasta very quickly so you don't get scrambled eggs. Other than that it is foolproof and you guests will enjoy a dish that many would never believe how easy it is to prepare.

Ingredients:

1 pound spaghetti

2 tablespoons olive oil

½ pound pancetta or American bacon

6 cloves garlic smashed, or more if you really love garlic like I do

2 eggs plus 2 egg yolks

1 cup freshly grated parmesan cheese

Salt and pepper to taste

Additional parmesan cheese for garnish

½ cup chopped Italian parsley

Method:

Boil spaghetti in copious amounts of heavily salted boiling water until al dente.

Reserve 1 cup liquid when draining.

Fry pancetta or bacon in olive oil over medium heat until just crisp. Turn off heat.

Do not let bacon burn.

While the pancetta/bacon is frying, and the pasta is cooking, mix the eggs, egg yolks and parmesan cheese in a bowl.

Drain the pasta. Immediately toss the pasta with the bacon/pancetta. Add the egg cheese mixture. Stir to prevent the eggs from scrambling. If the pasta seems too dry, add some of the pasta water until it is a good consistency.

Add additional parmesan cheese and garnish with chopped parsley.

Serve with your favorite Martin Ulisse wine, and mangia, mangia