

I16 Spaghetti Alla Carbonara (From Joy of Cooking)

I16

Bacon and egg with cheese, tossed with spaghetti, a Roman-American favorite made in no time at all. For brunch, late supper, any time.

(Put up real best quality imported spaghetti, boiling 10min. or as directed.)

Preheat a large 3-quart saute pan with 1T olive oil.

Saute 4oz. best bacon or pancetta, finely diced, cooked but not crispy.

Drain all but 1T fat.

Prepare 2 eggs lightly beaten with 1/4 cup fresh grated best romano cheese.

Add drained pasta to pan under medium heat along with 1/4C pasta cooking water.

Add egg mixture and toss. Eggs will set quickly.

Immediately remove from heat. Add more cooking water if necessary. Spaghetti should be quite moist, not dry.

Serve with best romano cheese grated at table. Do not use parmesan or any pre-grated cheese.

Serve with Dolcetto, Sangiovese, Teroldego or other Northern Italian fresh fruity wine.