

# Spaghetti alla Carbonara

## Ingredients

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- 1 lb Spaghetti
- 2 T Olive Oil
- 4 Bacon Slices (sliced into small strips)
- 4 clv Garlic (finely minced)
- 2 Eggs
- 1 c Parmesan Cheese (grated)
- 1/4 c Pasta Water
- 1/4 c Parsley (chopped)
- 0 ds Black Pepper
- 0 ds Salt

## Instructions

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1. Bring a large pot of salted water to a boil, add the pasta and cook for 8 to 10 minutes or until tender yet firm. Drain the pasta well, reserving 1/2 cup of the starchy cooking water to use in the sauce.
2. While pasta is cooking beat the eggs and Parmesan together in a mixing bowl, stirring well to prevent lumps. Set aside.
3. Next, heat the olive oil in a deep skillet over medium flame. Add the bacon and saute for about 3 minutes, until the bacon is crisp and the fat is rendered. Toss the garlic into the fat and saute for less than 1 minute to soften.
4. Add the hot, drained spaghetti to the pan and toss for 2 minutes to coat the strands in the bacon fat.

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5.Remove the pan from the heat and pour the egg/cheese mixture into the pasta, mixing quickly until the eggs thicken, but do not scramble. Thin out the sauce with the reserved pasta water, until it reaches desired consistency.

6.Season the carbonara with several turns of freshly ground black pepper and taste for salt. Mound the spaghetti carbonara into warm serving bowls and garnish with chopped parsley.