

SPAGHETTI ALLA CARBONARA

RECIPE BY ITALIAN LANGUAGE TEACHER, MS ALLEN

INGREDIENTS

2 TABLESPOONS OLIVE OIL
HALF TO ONE CUP OF BACON, CUT INTO MATCHSTICKS
1-2 CLOVES OF GARLIC (SLIGHTLY CRUSHED 'AGLIO')
500 GRAMS SPAGHETTI
3 LARGE EGGS AT ROOM TEMPERATURE (UOVA)
¾ CUP FRESHLY GRATED PARMESAN (PARMIGGIANO)
FRESHLY GROUND BLACK PEPPER.

METHOD

1. BRING A LARGE PAN OF WATER TO THE BOIL. IN A MEDIUM FRY PAN, HEAT THE OIL AND SAUTE THE BACON AND GARLIC UNTIL IT RENDERS ITS FAT AND STARTS TO BROWN. REMOVE & DISCARD THE GARLIC. KEEP THE BACON & ITS FAT HOT UNTIL NEEDED.

2. ADD SALT & SPAGHETTI TO THE BOILING WATER AND COOK UNTIL IT IS 'AL DENTE'.

3. WHILE THE PASTA IS COOKING, WARM A LARGE SERVING BOWL AND BREAK THE EGGS INTO IT. BEAT IN THE PARMESAN CHEESE WITH A FORK AND SEASON WITH SALT & PEPPER.

4. AS SOON AS THE PASTA IS DONE, DRAIN IT QUICKLY AND MIX IT INTO THE EGG MIXTURE. POUR ON THE HOT BACON AND ITS FAT. STIR WELL. THE HEAT FROM THE PASTA AND BACON FAT WILL COOK THE EGGS. SERVE IMMEDIATELY.