

SPAGHETTI ALLA CARBONARA

F EASY

Last Modified: 11/12/2014

PREP: 10 Min
COOK: 35 Min
STOVETOP

PASTA

MAKES 4 SERVINGS

| QUA | MEASURE | INGREDIENT | PROCESS |
|---------------------------------------|---------|----------------------------------|-------------|
| 1 | Pound | Box Dried Spaghetti Noodles | Cooked |
| 1 | Pound | Pancetta (Thin Sliced) | Chopped |
| OR SUBSTITUTE IF ABSOLUTELY NECESSARY | | | |
| 1 | Pound | Thick Sliced Pepper Bacon | Chopped |
| 2 | Tbsp | Olive Oil | |
| 8 | Large | Eggs | |
| 1/2 | Cup | Parmesan Cheese (Slightly Nutty) | Shredded |
| 1/2 | Cup | Pecorino Cheese (Slightly Tangy) | Shredded |
| 2 | Stalks | Green Onions (Greens & Whites) | Thin Sliced |

PREPARATION

| | |
|----------------|--|
| FACTOID | This traditional Italian dish is cheap, easy, simple, quick (45 minutes start to table) and to die for. Reheating this by ANY method will completely ruin it. This is a one shot, quick dinner - <u>NO</u> leftovers PLEASE! For only two people, halve EVERYTHING. |
| CAUTION | Lots of people (even a few retarded Chefs) believe that Spaghetti Alla Carbonara is simply Spaghetti in a Fettuccine Sauce. IT IS NOT SO! |
| OPTION | Pancetta is an Italian form of Bacon. The ONLY difference being that Bacon is smoked and Pancetta is not. If you like smoky, by all means, use Bacon. |
| HINTS | Depending upon how "saucy" you want this to finish up, increase or decrease the number of Eggs. With 8 Eggs, this is not dry at all. |
| TOOLS | 1) Large Mixing Bowl 2) Small Mixing Bowl 3) Large Stainless Steel Skillet 4) Stock Pot & Lid 5) Box Grater |
| PREP | DISH 1) Chop the Bacon or Pancetta and set it aside. 2) Shred the Parmesan Cheese and set it aside. 3) Shred the Pecorino Cheese and mix it in the Parmesan. 3) Thinly slice the Green Onion greens and whites and set them aside. |
| 1 | Starting in a large, cold skillet over medium high heat, add in the Olive Oil and gently fry the chopped Bacon or Pancetta until all of the fat renders out and it is lightly browned (or as crisp as you like). |
| 2 | Meanwhile, cook the Spaghetti according to package directions until just before it becomes al dente. |
| HINTS | Right here is the ONLY chance you will have to make the Pasta taste either like something or nothing. Preferring "something"; you want the Spaghetti Water to taste like Sea Water. Add a good handful of Salt to the water before bringing it to a boil. |
| HINTS | Parmesan and Pecorino are very close to each other in flavor, you may optionally use 1 cup of either. |

SPAGHETTI ALLA CARBONARA

| | |
|----------------|--|
| 3 | In a large mixing bowl, whisk the Eggs briskly until completely blended (NO visible whites), Stir in the Shredded Cheese until well mixed and set it aside. |
| 4 | Drain the Spaghetti (do NOT rinse) and immediately add into the still over medium high heat Bacon cooking skillet. Stir well with tongs to mix. Remove the skillet from the heat, and QUICKLY pour in the Egg & Cheese Mixture while continuing to mix. |
| CAUTION | What you are looking for here is Pasta in a smooth Egg Custard Sauce. You do <u>NOT</u> want this to look like anything remotely resembling Spaghetti and Scrambled Eggs. If the Egg Custard is too runny, simply place a cover on top for a couple of minutes - NEVER, EVER, NEVER, NEVER put the pan back on the heat. |
| SERVE | Sprinkle with the Sliced Green Onions and serve it while hot. Adding a little touch of fresh ground Parmesan on top won't hurt anything but your waistline either. |