



Easy Carbonara

4 ounces pancetta or slab bacon, cubed or sliced into small strips
2 tablespoons extra-virgin olive oil
4 garlic cloves, finely chopped (optional)
2 large eggs
4 large egg yolks
1 cup freshly grated Parmigiano-Reggiano, and more to serve
1 lb. spaghetti pasta

1 handful fresh flat-leaf parsley, chopped (optional)

Beat eggs, egg yolks and 1 cup of cheese, stir well to prevent lumps.

Cook pasta according to al denta, 7-9 minutes, adding salt to boiling water. It is important that the pasta be drained, yet still hot when adding the egg mixture, so that it cooks the raw eggs. You want to save about 1 1/2 cup of the hot pasta water. I just scoop it out with a glass measuring cup before I drain the pasta.

In a large Dutch oven, cook pancetta in olive oil for about 3 minutes over medium heat, if using garlic add to this for about 1 minute. Drain fat, reserving 2 tablespoons.

Put the 2 Tablespoons of fat and ½ cup of pasta water in Dutch oven. Add the hot drained pasta and toss to coat.

Remove pot from heat and slowly pour in egg mixture while you are toss the pasta with tongs to coat all. Add back in pancetta/garlic. If too thick, add a little more of the reserve pasta water to thin.

Serve with a crank of fresh black pepper & more cheese!

I like to see a little color in this dish and will add a handful of frozen peas in the boiling pasta at the last minute of cook time. It's the only time I eat frozen peas.....!