

Spaghetti Carbonara

Ingredients:

1/4 pound of pancetta, diced
1 Tablespoon of extra virgin olive oil
12 ounces of thin spaghetti
4 extra large eggs (2 whole eggs and 2 yolks)
1/2 cup grated Parmigiano Reggiano cheese
fresh ground black pepper



Instructions:

Ask the deli to cut 3 slices of pancetta to total a quarter pound. These will be fairly thick slices. If it's overweight, don't worry. More pancetta is fine. Add the diced pancetta and olive oil to a large skillet over medium heat and slowly render the fat from the pancetta. Allow the pancetta to become crisp. This will take about the same length of time as it will to boil the water and cook the pasta, so start both at the same time.

Add thin spaghetti to a large pot of boiling salted water and cook until al dente. Reserve half a cup of the pasta water. Drain pasta and add to skillet with pancetta. Toss until pasta is coated with pancetta and oil. If dry, add some of the reserve pasta water.

In a large serving bowl, beat the 2 eggs and 2 yolks. Add plenty of ground black pepper; a teaspoon or more. Now, add a bit of the hot pasta and stir to temper the eggs so they do not scramble. Add the remaining pasta and toss with Parmigiano Reggiano cheese. If the sauce is too thick, add some pasta water to loosen. Serve immediately with additional pepper and cheese.

Serves 2