Classic Spaghetti Carbonara

Description

Absolutely to die for and, with as unhealthy as it is, it could be the death of you. I wouldn't indulge too often, but when I do, I like to make a dessert that uses all those egg whites. My favorite dessert? Pavlova with Strawberries! I'm feeling fat just thinking of them. I can't tell you how much I love these two recipes. They're my all-time favorite. ~Michelle



Summary

Yield: 6
Source: Adapted from Jamie Oliver
Prep Time: 10 minutes

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Category: Main Dish
Cuisine: Italian
Tags: pasta, Egg Yolks

Ingredients

- 9 lg. egg yolks
- 1 1/2 cups (120 grams) parm cheese, grated
- salt & pepper
- 2 cups (450 grams) thick bacon, chopped small
- 1 1/3 lbs (600 grams) spaghetti noodles
- 3 cloves garlic, minced
- extra virgin olive oil

Instructions

Mix egg yolk and cheese. Season with salt and pepper, to taste.

Cook pasta acording to the package direction until almost done. Researve some cooking water from the pasta before draining. I dip in a 2 cup glass measuring cup and pull out as much as it will hold,

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though I never use the entire amount.

Meanwhile, fry up the bacon in a large frying pan until cooked, but not quite crisp. Add garlic and continue on high heat until bacon does crisp up and the garlic begins to brown well. Add some of the cooking water to the pan and scrape up the burnt browned bits on the bottom of the pan. Add drained pasta and toss well to coat with the flavored water. Remove the pan from the heat and then add the egg mixture. The pan with cook the egg slowly without scrambling it. Toss well and then, add more cooking water until it become a nice glossy sauce. Check seasoning and add more salt and pepper, if needed.

Serve with grated Parmesan on the top and maybe a smidge more pepper or fresh parsley.