Carbonara

Ingredients

- 8 slices bacon, chopped
- 1/2 cup water
- 3 cloves garlic diced
- 3 eggs
- 1 egg yolk
- 1 1/4 cups parm cheese
- 1 tsp pepper
- 1 box spaghetti noodles
- 1 tsp salt
- 2 qt water

Summary

Yield: 4
Source: America's Test Kitchen
Prep Time: 30 minutes
Category: Main Dish
Cuisine: Italian

Instructions

Add baon and water in non stick pan for 8 minutes. Turn heat down to medium low for another eight minutes for chewy texture. Add garlic for 30 seconds, turn off heat. Drain bacon, reserve 1 TBLS fat, return that to pan. Mix eggs, cheese and pepper together. Cook pasta in the water with salt. Drain pasta water into a bowl and reserve 1 cup pasta water. Temp 1/2 cup water into egg mixture, then add back into drained noodles. Add bacon and garlic. Stir quickly 2-4 minutes.