

Spaghetti Carbonara a la Americana

Ingredients

- 1 TBSP vegetable oil
- 1/2 pound bacon, diced
- 2 cloves garlic, minced
- 1/2 cup white wine
- 3 large eggs
- 2 cups shredded cheddar cheese
- 1 pound spaghetti
- Salt and pepper to taste
- Parsley



Variations/Hints

- Salt in pasta water adds flavor & reduces gumminess.
- Oil is hot if water drops dance
- Always save some pasta water to add flavor to the sauce.

Instructions

1. Bring 4 quarts water to a boil (don't forget the salt!) in a large pot.
2. Heat vegetable oil in a sauté pan over medium heat.
3. Add the chopped bacon and garlic to the oil. Cook until bacon is crispy and garlic is translucent.
4. Add the wine and cook for a few minutes to burn off the alcohol.
5. Remove from heat and put in a huge bowl.
6. In a small bowl, beat the eggs and 3/4 of the cheese.
7. When water is boiling, add pasta and cook to al dente (8-10 minutes).
8. Remove the pasta with tongs (don't drain the water) and place the wet pasta in the bowl with the bacon mix.
9. Remix egg mixture and pour on top of pasta.
10. Toss to coat. Taste and add salt if desired.
11. Add enough pasta water to make the sauce creamy.
12. Sprinkle remaining cheese on top, add fresh ground pepper and parsley.
13. Serve