

Spaghetti Alla Carbonara

By Tamika G.

Serves 4-6

Ingredients:

- 1 lb spaghetti
- 1/2 cup grated parmesan cheese
- 7 oz heavy cream with a pinch of cornstarch
- 1 tsp butter
- 2 tsp olive oil
- 1 tsp chopped parsley
- 3 beaten egg yolks
- 1 3/4 oz pancetta or lean bacon, diced
- 1 small chopped onion



Directions:

Sauté onion and bacon in a pan with oil and butter. Continue to cook until meat is crisp. Add yolks, parsley, cheese and cream to bacon and onion mixture. Blend, stirring over very low heat. Keep warm. Cook spaghetti as directed on package. Lift spaghetti from pot with a large fork and spoon, placing directly in other pot containing egg and cheese mixture. Mix well and serve immediately.

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