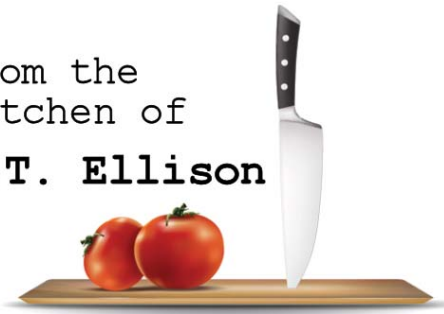


From the
kitchen of

J.T. Ellison



Ingredients:

- ✓ 1 box Barilla Plus spaghetti
- ✓ EVOO
- ✓ 1 package diced pancetta
- ✓ 1 clove garlic, minced
- ✓ 3 eggs
- ✓ 1 ½ — 2 cups grated Parmesan/Reggiano/Asiago cheese (I love using the three-cheese shredded blend from the fresh section — the tub, not the bag)
- ✓ salt and black pepper to taste

Spaghetti Carbonara

Quick and easy, Carbonara is a staple in our world. I won't even try to convince you that this recipe is healthy, but it's a classic, and it tastes divine. Don't be afraid of the raw eggs — the pasta flash cooks them. Now, timing is everything with this recipe, so you'll cook the pasta at the same time as the pancetta to assure the best taste and consistency.

Directions:

- In a large pot of boiling salted water, cook spaghetti pasta until al dente. (Reserve ½ cup of pasta water, just in case)
- In a large skillet, cook garlic and pancetta in EVOO until crisp. Cook no higher than medium, as pancetta gets very smoky at high temps.
- When finished, remove and drain onto paper towels. Reserve 2 tablespoons of pancetta oil.
- Drain spaghetti, return to pan. Immediately add pancetta, oil, and beaten eggs.
- Toss to coat and heat through, adding more olive oil or a tablespoon of pasta water if it seems dry or is sticking together. Quickly add cheese, and toss again.
- Add salt and pepper to taste — I prefer quite a bit of pepper in my Carbonara.
- Sprinkle with extra cheese and serve immediately in large bowls!

Easy peasy, right?

*As seen in J.T. Ellison's newsletter. For more recipes, visit JTEllison.com.
Want a wine to go with your recipe? Check out J.T.'s wine blog,
The Wine Vixen, at TheWineVixen.com.*

