

Spaghetti alla Carbonara

Serves 4-6

10 oz. pancetta or bacon, finely diced

1 hot red chili pepper, finely chopped (optional), or chili pepper flakes to taste

1 lb. spaghetti

1/3-1/2 c. (loosely packed) freshly grated pecorino romano or parmesan cheese

4 eggs

Salt and freshly ground black pepper

3 T. freshly grated parmesan cheese for serving
cream or sour cream (optional)

Combine the pancetta/bacon and chili pepper in a skillet and cook over low heat until some of the fat has melted. Increase the heat and cook until the pancetta browns.

Bring a large pot of salted water to boil and cook the spaghetti in it until al dente. Drain, reserving 1/2 cup cooking water. Transfer to a serving dish.

Mix the pecorino with the reserved spaghetti cooking water. Mix in the eggs with a fork, then add a little salt and plenty of pepper. Tip the pancetta/bacon (with fat) and chili from the skillet over the spaghetti. Add the egg mixture and toss well. Sprinkle with parmesan cheese and serve.

Tip--If it seems too dry, or if you want it soupier, you can add a little cream or sour cream to the eggs.

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