

# Spaghetti alla Carbonara

Pancetta is Italian bacon. It isn't smoked or sweetened like American bacon. If you can't find it, use slab bacon.

1 pound spaghetti

3 large eggs

¼ cup grated Romano cheese

½ cup grated Parmesan cheese, plus more for garnish

1 tablespoon olive oil

8 ounces pancetta, cut into ½-inch dice

2 cloves garlic, peeled and smashed

½ teaspoon kosher salt

2 tablespoons sliced fresh basil

¼ teaspoon freshly ground black pepper

1. Bring a large pot of generously salted water to a boil. Cook the pasta according to the package directions.
2. While the pasta is cooking, crack the eggs into a large, shallow serving bowl. Whisk to break up the egg yolks. Stir in the cheeses.
3. Also while the pasta is cooking, heat the olive oil in a skillet. Add the pancetta and garlic. Cook until the pancetta is crispy. Discard the garlic.
4. As soon as the pasta is done, drain it in a colander. Shake a few times to remove the excess water, then put it in the bowl with the eggs and cheese, and toss. The hot pasta will cook the eggs.
5. Add the pancetta with the olive oil to the pasta. Stir in the salt and garnish with the basil. Grate pepper on top. Have extra Parmesan for dusting each portion. Serve immediately.

Yield: 4 large servings