CARBONARA

Bailey, Age 17

Ingredients

8 slices of thick cut bacon diced
1 shallot finely sliced
1 clove garlic (leave whole)
4 green onions
2 egg yolks
½ cup cream
¼ cup butter
1 cup parmigiana reggiano grated
fresh ground pepper
400 grams (14 oz.) pasta of your choice—I used Angel Hair

Instructions

Start cooking pasta in large stainless steel pot, add salt.
In small bowl mix together cream, egg yolks, ¾ of cheese, and ¼ cup of butter.
In large skillet cook bacon until crisp, add shallots and ½ green onions.
Smash down garlic clove a bit, add to bacon. (Remove prior to adding pasta)
When pasta is finished cooking, drain well, then add to skillet of bacon.
Toss well, then transfer to large bowl.
Add cream mixture to pasta and combine well. Make sure pasta is still hot in order to cook the eggs and melt the cheese.
Arrange pasta on plate, add some fresh ground pepper, grated parmesan, and green onions.

This recipe tastes best served VERY fresh, so don’t let it sit or Pasta will dry out quickly. Have ALL of your ingredients and pots ready to go to make easy work of this.