

SPAGHETTI CARBONARA

1/2 POUND OF PANCETTA OR SLAB BACON
6 CLOVES OF GARLIC
1/2 CUP OF WHITE WINE
1 PACKAGE OF SPAGHETTI
4 EGGS
1 CUP OF FRESHLY GRATED PARMESAN CHEESE
FRESH PARSLEY AND CHIVES

SET A LARGE POT OF WATER TO BOIL. WHEN IT STARTS TO BOIL, SALT GENEROUSLY.

PEEL AND LIGHTLY CRUSH GARLIC. BROWN IN OLIVE OIL IN A MEDIUM FRYING PAN. DISCARD GARLIC.

MEANWHILE, CUT THE PANCETTA OR BACON INTO 1/4 INCH STRIPS.

BROWN LIGHTLY IN THE FRYING PAN. POUR IN THE WHITE WINE AND CONTINUE TO COOK, SCRAPING UP THE BROWNEED BITS WITH A WOODEN SPOON. WHEN THE WINE IS ALMOST GONE, TURN OFF THE HEAT.

BOIL THE SPAGHETTI.

BREAK 4 EGGS IN THE SERVING BOWL. SCRAMBLE LIGHTLY. SALT AND GRIND IN ABOUT A TBSP OF FRESH PEPPER. STIR IN 1/2 CUP OF PARMESAN CHEESE.

CHOP PARSLEY AND CHIVES. STIR CHOPPED PARSLEY INTO THE EGGS.

WHEN THE SPAGHETTI IS DONE, DRAIN AND ADD IMMEDIATELY TO THE PASTA BOWL, TOSSING IT WITH THE EGG MIXTURE. THE HEAT OF THE PASTA WILL SLIGHTLY COOK THE EGGS.

TOP WITH A HANDFUL OF CHOPPED CHIVES.

SERVES 4