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Classic Spaghetti Carbonara

Recipe courtesy Emeril Lagasse, 1999



Prep Time:	15 min	Level:	Serves:
Inactive Prep Time:	--	--	4 servings
Cook Time:	10 min		



Ingredients

1/2 pound bacon, chopped
1 tablespoon chopped garlic
Freshly ground black pepper
1 pound fresh spaghetti, cooked al dente
4 large eggs, beaten
Salt
1 cup freshly grated Parmigiano-Reggiano (or asagio, or other favorite)
1 tablespoon finely chopped fresh parsley leaves (or thinly sliced green onions)

Directions

In a large saute pan, over medium heat, cook the bacon until crispy, about 6 minutes. Remove the bacon and drain on paper towels. Pour off all of the oil except for 3 tablespoons. Add the garlic. Season with black pepper. Saute for 30 seconds. Add the crispy bacon and the pasta. Saute for 1 minute. Season the eggs with salt. Remove the pan from the heat and add the eggs, whisking quickly until the eggs thicken, but do not scramble. Add the cheese and re-season with salt and pepper. Mound into serving bowls and garnish with parsley.

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Instructions re-written more organized visually:

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3. Add the crispy bacon and the pasta. Saute for 1 minute.
4. Season the eggs with salt. Remove the pan from the heat and add the eggs, whisking quickly until the eggs thicken, but do not scramble.
5. Add the cheese and re-season with salt and pepper.
6. Mound into serving bowls and garnish with parsley.