Pasta Carbonara

Ingredients:

- 1/4 lb. of Bacon (or Ham, or Pancetta), sliced in to small strips
- 4 garlic cloves, finely chopped
- 2 large eggs
- 1 cup of Parmigiano-Reggiano
- 2 tablespoons olive oil
- 1 lb. pasta (spaghetti is standard)
- Extra veggies for sauté
- Herbs to taste.

Directions:

- 1. Cook the pasta in salted water. Al dente. Drain, and reserve 1/2 cup of water for use in the sauce.
- 2. Heat olive oil and bacon in sauté pan for about 3 minutes, or until nearly crispy bacon. Add garlic about a minute before any other leafy greens. Sautee until fat is fully rendered and mixed together and any extra veggies are cooked down.
- 3. Add HOT pasta to the sauté pan, mix well with the sautéed meat and greens.
- 4. Thoroughly beat egg and parmesan together.
- 5. Remove sauté pan from heat, and slowly mix the egg mixture in with the pasta while stirring well. Egg should not scramble, it should make a thick sauce over the pasta.
- 6. Thin the sauce with reserved 1/2 cup of pasta water.
- 7. Season with herbs, sea salt, and cracked pepper.
- 8. Optional: Garnish with parsley. Serve with extra cheese.

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