

Pasta alla Carbonara

Ingredients:

olive oil

¼ to ½ pound pancetta, preferably thick cut and diced

1 medium onion, cut in half and sliced thinly

1 glass of white wine

5 eggs total -- 4 egg yolks plus 1 whole egg (preferably organic and as fresh as possible)

½ cup freshly grated Pecorino Romano (or Parmesan) cheese, plus more for garnish

12 ounces spaghetti

salt & pepper

Directions:

Start by getting the pasta water ready -- fill a large pot with water, add salt, cover, and turn on the heat to high.

Add a small glug of olive oil to a large non-stick skillet and heat over medium heat. When the oil is hot, add the pancetta and cook until it just starts to get crispy -- about 8 minutes. Take the skillet off the heat, move the pancetta to one side of the skillet and use a spoon to remove all but 1-2 tablespoons of oil from the skillet. Remove the pancetta to a plate lined with paper towels.

Return the skillet to the stove, add the onions and cook over medium heat for a minute or so. Add the white wine and continue to cook until the wine cooks off and the onions begin to brown and soften -- about 10 minutes. Add the pancetta back to the skillet, stir to combine, and reduce heat to low.

When the onions are almost halfway done, add the pasta to the boiling water and cook until al dente. Right before you drain the pasta, reserve about a cup of the pasta water.

While the pasta cooks, add the eggs, cheese, a good few grinds of fresh black pepper and a generous pinch of salt to a large bowl. Stir everything together with a fork or whisk until smooth.

Drain the pasta and add it to the bowl with the egg and cheese mixture. Add the onions and pancetta to the bowl, then stir it all together for about a minute. The heat from the pasta will cook the eggs and create a sauce. Add some of the reserved pasta water to thin out the sauce as needed.

Add salt & pepper to taste, garnish with additional cheese and serve immediately.