



“Italian Cuisine!”

Spaghetti Carbonara

½ lb spaghetti, cooked
6 egg yolks
2 cups heavy cream
½ cup Parmesan cheese
1 lb bacon, smoked (thick cut)
½ cup green onions, chopped
3 cloves garlic, chopped
¼ cup fresh basil, chiffonade chop (thin strings)
¼ cup white wine
salt and pepper, to taste
1 cup button mushrooms, quartered
fresh spinach, optional
extra virgin olive oil

1. Combine egg yolks, cream, cheese, in bowl and set aside.
2. Render bacon in pan until crispy, and immediately sauté the garlic, mushrooms, and onion bottoms in excess fat.
3. Deglaze pan with white wine; add cream mixture and stir until combined; remove from heat.
4. Place cooked, drained, hot pasta in large bowl, and add hot mixture. Toss well and top with basil. Serve immediately.

*Deglaze: heat a small amount of liquid in pan and stir to loosen browned bits to create a gravy or sauce.