

# Spaghetti alla Carbonara

Conversion  
Factor

Original Yield

Desired Yield

desired yield

----- = conversion factor

original yield

Original Yield x Conversion Factor = Desired Yield

Olive oil

1 T.

bacon, diced

3 strips

Fresh garlic, minced

1 t.

eggs

1 ea.

grated parmesan cheese

1/4 cup

spaghetti pasta

3 oz.

S&P

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1. Cook off spaghetti
2. While the water is coming to a boil.
3. Heat the olive oil in a large sauté pan over medium heat.
4. Add the bacon and cook slowly until crispy.
5. Add the garlic and cook another minute, then turn off the heat and put the pancetta and garlic into a large bowl.
6. In a small bowl, beat the eggs and mix in about half of the cheese.
7. **Pasta must still be hot**
8. Toss everything including pasta to combine, then add the beaten eggs with cheese and toss quickly to combine once more.
9. Add salt to taste.
10. Serve at once with the rest of the parmesan and freshly ground black pepper.
11. If you want, sprinkle with a little fresh chopped parsley.