

# Carbonara

## Ingredients

1 lb. spaghetti or linguini	2 garlic cloves, minced	salt and pepper
1 tbsp. olive oil	4 large eggs	
1/2 lb. guanciale, pancetta, or bacon	1 cup grated parmesan or pecorino	

## Instructions

1. Put a large pot of salted water on to boil (1/2 tbsp. salt per quart water).
2. While waiting for the water, heat the olive oil in a large sauté pan over medium heat. Add the guanciale, garlic, and cook slowly until crispy.
3. Once the water has reached a rolling boil, add the dry pasta and cook, uncovered.
4. While the pasta boils, beat together the eggs and 1/2 cup cheese in a small bowl.
5. When the pasta is almost done, add a few tablespoons of pasta water to the egg/cheese mixture, mixing well.
6. Drain the pasta and transfer to the large sauté pan. Toss together with the fat and guanciale on low heat.
7. Add the egg/cheese mixture and continue stirring, adding more pasta water as necessary. Just before the sauce has reached the desired consistency, remove from heat.
8. Season with salt and pepper, and serve.