



Spaghetti Carbonara



Ingredients

4 Whole Eggs; 2 Egg Yolks
1/3 Onion; Finely Diced
½ lb. Diced Guanciale or Pancetta
Fresh Ground Black Pepper
Vito & Joe's Extra Virgin Olive Oil

1 lb. Spaghetti
Flat Italian Parsley (To Garnish)
3 T. Butter
1/3 C. Shredded Parmesan Cheese
1/3 C. Shredded Romano Cheese

How to Prepare

Set up large pot of water to boil. In a separate large deep saucepan put 1/3 C. Vito & Joe's Extra Virgin Olive Oil, butter and guanciale or pancetta. Cook on low-medium heat until guanciale begins to brown and onions become translucent. While your guanciale and onions are cooking put your pasta in your pot of rapid boiling water; cook until al dente.

In a separate dish whisk your whole eggs and egg yolks together. Stir in parmesan and romano cheese, a generous portion of freshly ground black pepper and a splash of Vito & Joe's Extra Virgin Olive Oil.

When pasta is al dente and guanciale and onions are done cooking remove everything from the heat. Add pasta to the guanciale onion mixture and toss. Fold in the egg and cheese mixture until a nice creamy sauce is formed and cheese begins to melt.

Place in large dish and garnish with fresh parsley, freshly grated parmesan cheese and freshly ground black pepper.

THE LEANING TOWER OF PISA
ONE LINE DRAWING BY MICHAEL SLOTTWINKER

Bon Appétit!