

## Pasta Carbonara

<http://userealbutter.com/2013/11/04/pasta-carbonara-recipe/>  
from *Fine Cooking*

1 lb. dried spaghetti or linguine (or 24 oz. fresh)  
2 tbsps kosher salt  
1/2 lb. pancetta or guanciale, diced into 1/4-inch cubes  
2 tbsps extra virgin olive oil  
3 large eggs, room temperature  
4 oz. Parmigiano-Reggiano (about 3 1/2 cups)  
black pepper, freshly ground  
flake salt to season

Bring 8 quarts of water and 2 tablespoons of kosher salt to a boil in a large stock pot. Boil the pasta just shy of al dente. Reserve 1 cup of the pasta water and drain the pasta. While you wait for the water to boil, place the olive oil and the pancetta or guanciale in a skillet (NOT cast iron) and cook over medium heat. Stir the meat occasionally to bring it to a golden brown, but don't render all of the fat and fry it to a crisp. The guanciale should take about 3-5 minutes. Pancetta takes 5-7 minutes. In a medium bowl, whisk the eggs, cheese, and 1/4 teaspoon of freshly ground black pepper together until combined. Whisk in a slow stream of 1/4 cup of the pasta water into the egg mixture. As soon as you drain the pasta, place it in the skillet with the pancetta or guanciale. Pour the egg mixture over the pasta and toss everything with tongs until the pasta is completely coated with sauce (about 15 to 30 seconds). Add more pasta water if necessary to achieve a creamy consistency. Serve hot with black pepper. Serves 4.