

FOXWOODS FOOD & WINE FESTIVAL

DANTE de MAGISTRIS

CLASSIC SPAGHETTI ALLA CARBONARA

Serves 5

INGREDIENTS:

3 Tbs. salt
10 oz. pancetta or guanciale, cut into 1" strips
4 egg yolks
½ cup brodo or chicken stock
¾ cup Parmigiano Reggiano, freshly grated
1 lb. spaghetti
2 Tbs. unsalted butter
Freshly ground black pepper, to taste

DIRECTIONS:

Fill large stockpot (at least 8 qts.) with 5 qts. water. Bring water to boil over high heat. Add salt. Heat large saucepan over medium heat. Add pancetta or guanciale and render for 8 minutes or until golden brown, drain on paper towel and return to pan. In small bowl, whisk together egg yolks, brodo or chicken stock, and Parmigiano Reggiano. Boil spaghetti until "al dente." Add ½ cup pasta water to egg mixture. Drain spaghetti, and combine with egg yolk mixture and pancetta or guanciale in pan. Heat together on low for 1 minute, add butter and pepper to taste.