

## **Pancetta Carbonara**

**Makes:** 4 Servings

**Total Time:** 30 minutes

12 ounces linguine or spaghetti	1 TB butter
2 large eggs + 2 yolks at room temperature	2 garlic cloves minced
1-ounce grated pecorino cheese, plus more for serving	3.5 oz pancetta, diced
1-ounce grated parmesan cheese, plus more for serving	2 TB white wine
Salt and pepper to taste	

Place a large pot of lightly salted water over high heat and bring to a boil.

In a mixing bowl, whisk together eggs and cheese. Season with a pinch of salt & pepper.

In a large skillet, melt butter over medium heat, add pancetta and sauté until the fat just renders. Remove pancetta and set aside. Add garlic and shallots and sauté about 3 minutes. Add wine, bring to a boil, then cook stirring until most of the liquid has evaporated, 2-3 minutes.

Cook pasta according to package directions then drain, reserving 1 cup of pasta water.

Add hot pasta and pancetta back to the skillet over low heat for one minute.

Remove from heat and add cheese/egg mixture very slowly, stirring with tongs the whole time to keep egg from cooking. Add reserved pasta water as needed for additional creaminess.

Salt and pepper to taste then serve immediately with extra cheese.

Submitted by Ruth Ann Flowers I-HELP Board Member