

Spaghetti a La Carbonara

1 pound spaghetti	4 eggs, beaten
1 pound bacon, cut into small squares	1 ½ cups grated parmesan cheese
1 medium onion, chopped	2 Tbsp chopped parsley
1 glass white wine	1 tsp black pepper

Fry bacon chips, when ½ done, add chopped onion and continue to cook. When almost done, pour off most of the fat and add 1 cup of wine. Continue to simmer until wine evaporates. While cooking spaghetti al dente, combine eggs, cheese, parsley and pepper in a large bowl. As soon as spaghetti is done, drain and immediately pour it into the egg mixture. Stir it with two forks while the eggs cook onto the hot spaghetti. Add the bacon mixture and stir. Serve immediately. If too dry, add some milk, cream, or butter.

Submitted by Mary Tuinenga