



Carbonara Recipe

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Ingredients:

- 1/2 box whole-wheat linguine -- fettuccine would probably be better
- 4 strips thick-sliced bacon
- 3 cloves garlic
- 1/2 yellow onion
- 1 "toupie-style smoked ham steak" -- I get these in packs of 2 in a plastic wrapper
- 10 small white mushrooms
- 2 eggs
- Grated parmesan or romano cheese

Procedure:

- In a large pot, set water to boil for linguine
- Cook bacon in a large pan over medium heat, flipping frequently. The bacon should get almost crispy
- Mince garlic and onion
- The water's probably boiling by now; add linguine and salt to taste
- Slice ham and mushrooms into small, thin strips
- The bacon's probably done by now; remove bacon and drain fat. Leave the crispy bits.
- Add garlic and onion to pan along with a fair bit of olive oil (2 tablespoons or so). Scrape the crispy bacon leavings off the bottom of the pan and mix them with the garlic and onion. Sautee on medium heat.
- Add ham and mushrooms to pan.
- Slice bacon into small, thin strips and add to pan.
- When the pasta's done, drain it and add bacon mixture to pot
- Crack eggs over pasta and bacon mixture
- Add 2tbsp or more cheese to pot
- Mix pasta thoroughly -- the heat from the pasta will cook the eggs