



# College Carbonara

NIBBLEDISH CONTRIBUTOR

## Ingredients

1 lb dried spaghetti  
8 oz. (half package) bacon  
6 large egg yolks  
~3/4 cup whipping cream  
1 bulb of fresh garlic  
Fresh pepper to taste  
1-2 tbsp olive oil  
1.5-2 cups grated parmesan

## Instructions

Serves 4

Cut the bacon into ½ inch squares  
Mince the garlic

In medium bowl, combine yolks, cream, ½ the cheese and pepper; whisk until blended.

In a medium skillet heat oil and add bacon - cook until fat begins to render; add garlic and cook until it begins to brown and bacon is cooked. Keep Warm

Bring a large pot of water to boil, add salt or oil and then noodles, separating strands occasionally. Cook until al dente.

Drain Well.

Transfer to Large Bowl.

Mix the egg mixture and bacon/garlic mixture into the same bowl. Stir quickly, coating

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the noodles in the grease and avoiding scrambling the eggs. Serve immediately and enjoy.