



Spaghetti for Breakfast

NIBBLEDISH CONTRIBUTOR

Ingredients

1/2 pound cooked spaghetti, with a couple tablespoons of the cooking water reserved

4 rashers of bacon, cut into chunks and cooked until crisped, reserve the drippings

1 clove of garlic minced

1 or 2 sage leaves, minced

2 tablespoons of minced fresh parsley

1/4 cup cream

2 eggs

Salt and pepper to taste

Parmesan cheese (optional)

Instructions

This was a satisfying Sunday breakfast. Sort of a take on the Italian Carbonara, where the eggs are usually scrambled into the hot noodles and cooked that way. I fried the eggs and left them whole to sit atop the pasta which had been tossed with the bacon and cream.

Place the cooked spaghetti in a sauce pan, add a couple tablespoons of the cooking water. Add the cream.

Add the crisped bacon to the cream.

Saute the garlic and sage in the reserved bacon drippings. Strain the drippings back into the saute pan and add the cooked garlic and sage to the cream mixture.

Heat the spaghetti and cream to the simmer. Turn off the heat and let the noodles steep in the hot cream while cooking the eggs. The noodles will absorb the cream as they steep.

Fry the eggs in the reserved bacon drippings, basting them as they cook. Cook until the whites are set, but the yolks are still runny.

Place the pasta in two shallow bowls and top with the fried eggs. Add the salt, pepper, parsley and parmesan.