
Spaghetti alla Carbonara

From the Kitchen of Brett Broussard

1/2 medium onion, finely chopped

4 ounces pancetta or bacon

1/2 cup cream

4 eggs

1/4 cup pecorino

1 pound spaghetti #5 Barilla

4 tablespoons freshly ground pepper

Saute onion and pancetta about 8-10 minutes. Add cream and cook for 1 minute. Separate eggs, being careful to keep yolks whole. Cook spaghetti and drain well. Put hot pasta into pan and toss over medium high heat. Add 1/4 cup pecorino and stir through. Remove from heat and vigorously stir in egg whites. Top with a yolk. Sprinkle with cheese and pepper.