



# Pasta and Carbonara Sauce

Author: Bob and Robin Young

Categories: Pasta, Sauce - Carbonara, Sauces

Yield: 2 c

Servings: 6

Preparation Time: 10 minutes

Start to Finish Time: 15 minutes

Description: A basic carbonara sauce adapted from <http://www.geniuskitchen.com/recipe/carbonara-sauce-118102> to use with pasta.

## Ingredients

1 med White Onion,  
chopped  
1 lg clove Garlic, crushed  
4 slice Prosciutto or  
Bacon  
2 lg Eggs  
1 1/2 c Cream or  
Mascarpone  
Zest on 1 Lemon  
Juice of 1 Lemon  
Celtic Sea Salt and fresh  
ground Tellicherry Black  
Pepper  
1/2 c grated Parmesan  
Cheese  
1 lb Pasta

## Directions

- 1) Dice the bacon or prosciutto into 1/4" pieces. Sauté onion, garlic and prosciutto or bacon.
- 2) Cook pasta reserving about 1 cup of the liquid. Mix cream, eggs and salt and pepper together.
- 3) Mix the prosciutto or bacon to the egg mixture. Bring to a gentle boil. Add parmesan and lemon juice and stir until blended.
- 4) Add to cooked pasta and add lemon zest. Mix. If too thick, add a little of the reserved pasta water.
- 5) Serve with grated parmesan cheese and chopped Italian parsley on top of servings.