



Italian Carbonara with Bacon

Jacob · 30/09/2024



Prep Time

35 mins

Difficult

Medium

Servings

8

Description

Truly authentic Italian carbonara with bacon coal miners recipe

Ingredients

- - 1 (16 ounce) package spaghetti - 12 slices thick-cut
- applewood-smoked bacon - 2 tablespoons olive oil
- divided - 1 onion
- finely chopped - 2 large cloves garlic
- minced - $\frac{1}{4}$ cup dry vermouth - 1 cup shredded Parmesan cheese - $\frac{1}{2}$ cup whipping cream (Optional) - 4 eggs
- beaten - 1 tablespoon ground black pepper

Instructions

1. Bring a large pot of lightly salted water to a boil. Cook spaghetti in the boiling water
2. stirring occasionally
3. until tender yet firm to the bite
4. about 12 minutes. Meanwhile
5. place bacon in a large skillet and cook over medium-high heat
6. turning occasionally
7. until evenly browned
8. about 10 minutes. Drain bacon slices on paper towels. Reserve 2 tablespoons bacon fat in the skillet and discard the rest. Chop bacon when cool enough to handle. Add 1 tablespoon olive oil and onion to reserved bacon fat in the skillet. Cook over medium-high heat until the onion has softened and turned translucent
9. about 5 minutes. Add garlic and cook until fragrant
10. about 1 minute. Pour vermouth into the pan and bring to a boil while scraping the browned bits of food off the bottom of the pan with a wooden spoon
11. about 1 minute. Mix in chopped bacon. Drain spaghetti
12. transfer to a large serving bowl
13. and mix in remaining 1 tablespoon oil. Add bacon-onion mixture
14. Parmesan cheese
15. cream
16. eggs
17. and pepper to the hot pasta; stir until spaghetti is well coated and sauce is creamy.