

Pasta Carbonara



Makes 4 / 12oz Portions

½ Pound Benton Bacon or Ham chopped fine cooked
2T Minced garlic roasted
12oz Heavy Cream
½ Cup Chopped Green onions or Green Peas
1 ½ Pound Penne Pasta cooked
4 Each Egg Yolks
6oz Cream warm
1 Cup Parmesan Cheese
2 T Sea Salt
1T Fresh Cracked black pepper

Method,

In large 1 gallon heavy bottom sauce pan add cream, cooked bacon, garlic and green onions. Bring to simmer slowly over low heat. In small 2qt heavy bottom sauce pan simmer cream for 10 minutes. Slowly add and Wisk egg yolks to cream. Add the cream / egg mixture, pasta, salt, pepper and green onion and simmer until dish reaches 165F.