

Carbonara

Gennaro DeSantis

- 1 pound spaghetti
- 1 tablespoon olive oil
- 1/4 lb Il Mondo Vecchio Pancetta, (or Guancie Bacciate), diced fine
- 1 tablespoon olive oil
- 1 onion, chopped
- 1 clove garlic, minced
- 1/4 cup dry white wine (optional)
- 4 eggs
- 1/2 cup grated Parmesan cheese
- 1 pinch salt and black pepper to taste
- 2 tablespoons chopped fresh parsley
- 2 tablespoons grated Parmesan cheese

Directions

- In a large pot of boiling salted water, cook spaghetti pasta until al dente. Drain well. Toss with 1 tablespoon of olive oil, and set aside.
- Meanwhile in a large skillet, cook chopped Il Mondo Vecchio Pancetta until slightly crisp; remove and drain onto paper towels. Reserve 2 tablespoons of bacon fat; add remaining 1 tablespoon olive oil, and heat in reused large skillet. Add chopped onion, and cook over medium heat until onion is translucent. Add minced garlic, and cook 1 minute more. Add wine if desired; cook for 4 (four) more minutes to reduce.
- Return cooked Il Mondo Vecchio Pancetta to pan; add cooked and drained spaghetti. Toss to coat and heat through, adding more olive oil if it seems dry or is sticking together. Add beaten eggs and cook, tossing constantly with tongs or large fork until eggs are barely set. Quickly add 1/2 cup Parmesan cheese, and toss again. Add salt and pepper to taste (remember that bacon and Parmesan are already slightly salty).
- Serve immediately with chopped parsley sprinkled on top, and extra Parmesan cheese at table.
- Serves 4 - 6

Bucatini all'Amatriciana

Gennaro DeSanits

- 1 ½ Tbsp Olive Oil
- 6 oz IMV Guancie Bacciate either sliced or diced into bite size pieces
- 1 small yellow onion diced (large)
- 1 clove garlic, minced
- Pinch Red Pepper flakes
- 2 cups crushed tomatoes (San Marzano preferably)
- Salt to taste
- 1 cup grated parmigiano-reggiano or pecorino romano or other Italian grating cheese plus additional for topping at the table
- 1 pound Bucatini or Perciatelli (hollow spaghetti)
- **Directions:**
- 1) Heat olive oil in large skillet over medium heat. Add the Guancie and cook until crisp, about 10 minutes, then transfer with slotted spoon to paper towel to drain and set aside.
- 2) Increase heat slightly and add yellow onion, sauté until translucent and add the garlic being careful not to burn the garlic. Add the red pepper flakes and warm through.
- 3) Add the crushed tomatoes and cook for about 5 minutes then add back in the Guancie and cook the sauce for another 5 minutes. Add the grated cheese and cook through. Salt to taste
- 4) Meanwhile, cook the pasta al dente and drain.
- 5) Toss the pasta with the sauce in the skillet and then plate. Top with additional grated cheese and serve.
- Serves 4 - 6.