

Pasta Carbonara

Ingredients

- 1 pound package of pasta (linguine, spaghetti, fettucine)
- 1 pound bacon
- 1 tablespoon olive oil
- 1 yellow onion, diced
- 1 cup whipping cream
- 1/4 cup Parmesan cheese (plus more for sprinkling)
- salt
- pepper

Instructions

1. Preheat oven to 400. Place bacon on cookie sheet/on rack over cookie sheet/on broiler pan (heck, I've even used a casserole dish; it just takes extra draining after). Cook bacon for 15 to 20 minutes or until crisp. (Err on the side of crisp because it will soften in the cream sauce later.) Set on paper towels to drain, then set aside to cool. When cool enough to handle, cut into smaller pieces. I usually do them a centimetre or two wide.
2. Heat olive oil in a pan over medium heat, add onion and a pinch of salt. Saute onion until translucent, but not brown. Add whipping cream and cook until it has reduced by about a third. It should be super thick and rich. (I usually have a little extra cream or half-and-half around just in case it reduces too much.)
3. While the cream is reducing, cook pasta according to the packages directions. Drain.
4. Mix together the cream sauce and the pasta, adding in the Parmesan cheese and tossing until mixed. Add bacon and toss again. Season to taste. (Wait until the end to season because the bacon and cheese are salty and you don't want to oversalt it.) Serve with fresh cracked pepper and more Parmesan, if desired.