Spaghetti Carbonara

Quick · Serves 6

Ken's note: TBD

Eggs, cheese, bacon, and hot pasta make a creamy sauce with no cream. The trick is to take the pan off the heat before the eggs go in.

Ingredients

- 1½ lb dried spaghetti
- 12 oz thick-cut bacon, cut into ¼-inch pieces
- 9 large eggs
- 1¾ cups (about 6 oz) finely grated Pecorino Romano, plus more to serve
- ½ tsp black pepper, plus more to finish
- ¼ tsp freshly grated nutmeg (optional)
- Kosher salt, for the pasta water
- ¾ cup pasta water, reserved

Method

1. Bring a large pot of well-salted water to a boil. Cook the bacon in a large skillet over medium heat until deeply golden and crisp, 8–10 minutes. Remove the bacon and leave about 2 Tbsp fat in the pan.
2. Cook the spaghetti until just al dente, reserve ¾ cup of the water, and drain. While it cooks, whisk the eggs, cheese, pepper, and nutmeg until smooth.
3. Return the pasta to the warm skillet off the heat. Scatter in the bacon, pour in the egg mixture, and toss quickly with tongs. Add pasta water a little at a time, tossing, until the sauce is creamy and coats every strand. Taste; salt only if needed (the bacon and cheese are salty). Serve right away with extra cheese and pepper.