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## Spaghetti Carbonara

From Monie Lawrence • Raleigh, NC • February 2006

### Ingredients

#### Onion-Bacon Topping

- 2 T butter
- 1-2 T olive oil
- 1 onion, diced
- crumbled bacon

#### Pasta (cooked)

- spaghetti, linguine, etc.

#### Cream Sauce

- 2 T butter
- 2 T flour
- 1 C (or more) heavy cream
- 1-2 T (per person) grated parmesan cheese
- salt & pepper, to taste

### Preparation Instructions

1. In skillet over medium heat, **melt** butter and heat together with olive oil. **Add** onion; sauté until softened. **Add** crumbled bacon and heat through, giving flavors a chance to blend. **Remove** from skillet and put aside, covered to keep warm.
2. **Cook** pasta according to package directions.
3. **Roux:** melt 2 T butter over medium heat until bubbling. Add flour, whisking to blend until smooth and bubbly and pasty. Add heavy cream (cream can be heated beforehand to more quickly incorporate). Stir frequently and heat until thickened. Add some salt and pepper to taste, keeping in mind you will also have the saltiness of the bacon added to the dish.
4. **Stir** in grated parmesan cheese, to taste. Can add more cream to thin or cook longer to thicken.
5. **You** can serve pasta, topped with cream sauce, topped with onion-bacon mixture, or you can mix pasta and sauce together and then top with onion-bacon mixture, or you can mix everything together in the pot and serve.