

TAILS & TROTTERS

Spaghetti Carbonara

Time: 30 minutes

1 pound spaghetti

1/2 pound Tails & Trotters guanciale (pancetta works too), cut into 1-inch x 1/2-inch

3 large eggs

1/4 cup grated Romano cheese

1/2 cup grated Parmesan cheese

1 teaspoon freshly ground black pepper

2 tablespoons parsley

salt to taste

1. Bring a large pot of salted water to a boil & cook the pasta to your taste.
2. Bring a large skillet to medium heat and add guanciale. Cook to a very light gold, stirring frequently. Remove from heat & oil, and set aside.
3. Put eggs in a large serving bowl & whisk them lightly. Whisk in cheese & pepper.
4. When the pasta is cooked, drain but leave a little water clinging to the noodles. Add the hot noodles to the bowl with the eggs & cheese and toss well until all the noodles are coated. Reheat guanciale (if necessary) and add to pasta with parsley & toss again.

Because our pork is so rich in hazelnut-oil, the fat has a much lower smoking-point than is typical. Cooking over lower heat to render out the fat before heating slightly to crisp up is an easy way to avoid burning, which causes some bitterness.

Be careful not to overcook the guanciale (or pancetta) - a lesser-done lardon will have far more flavor, and over-cooked lardons can become hard nuggets when they cool.

Adapted from The New York Times, by Molly O'Neill, originally published 12/26/1999