

Camille's Italian American Cooking

Pasta Carbonara

1 pound spaghetti

Kosher salt

2 tablespoons extra-virgin olive oil

1/2 pound guanciale, chopped

1 shallot, diced

1/4 cup white wine

1 large egg

Freshly ground black pepper

1 cup Parmigiano-Reggiano cheese, grated

1/4 cup fresh flat-leaf parsley, chopped

In a large pot, boil water for the spaghetti. When water begins to boil, add salt liberally. Let water return to a boil. Add spaghetti and cook until al dente. Reserve a cup of the pasta water and set aside. While pasta is boiling, in a large sauté pan, warm olive oil over medium heat. Add the guanciale and shallots, and cook until shallots are tender. Add white wine and cook until evaporated. Take the sauté pan off the heat. Drain spaghetti and add to sauté pan, tossing ingredients. Beat egg well and stir into the spaghetti. Add reserved water, as needed. Toss and add Parmigiano-Reggiano, black pepper, and parsley.

Camille's Italian American Cooking

In a large pot, warm remaining olive oil. Brown the tops of the artichokes, turning the bread crumb side down, a few at a time. This will seal in the bread crumbs. Remove the artichokes from the pot and set aside on a dish. Add garlic and minced artichoke stems to olive oil and cook until tender. Place the artichokes standing up in the pot as the garlic and stems cook. Carefully and slowly, pour the crushed tomatoes into the pot over the artichokes. Add salt, pepper, and red pepper flakes. Simmer for one hour and fifteen minutes.

In a large pot, boil water for the fettuccine. When water begins to boil, add salt liberally. Let water return to a boil, and cook fettuccine until al dente. Drain fettuccine and plate with the artichokes. Sprinkle with Pecorino-Romano cheese. Garnish with parsley.

Camille's Tip: When buying scallions, the tops should be bright green and the white ends should be firm and blemish-free.