



Spaghetti Carbonara

Saute $\frac{1}{4}$ lb. prosciutto, $\frac{1}{2}$ lb. bacon cut in $\frac{1}{2}$ " strips, & $\frac{1}{2}$ cup chopped onion in $\frac{1}{4}$ cup butter. Combine 3 beaten eggs, $\frac{1}{2}$ cup grated Romano or Parmesan cheese, a dash of pepper, and 2 tbsp. chopped parsley. (The Prisco's prefer using imported Romano in this recipe.)

Prepare 1 lb. spaghetti as directed on the package. Drain. Add hot bacon and egg mixture to the hot spaghetti. If you wish, add $\frac{1}{2}$ pint heavy cream ($\frac{1}{2}$ and $\frac{1}{2}$ may be substituted). Blend well. Serve immediately. Garnish with extra grating cheese.

Serve with Prisco's garlic bread, a fancy tossed salad and cooked vegetables for a simple, but elegant meal. Finish the meal with coffee and one of our delicious Italian desserts. A fantastic way to entertain a large group.

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