



www.goinglocal-info.com

Bucatini with Eggs and Lamb Bacon

My favorite pasta shape is bucatini. I love the long hollow tubes of pasta which can stand up to even the heartiest of sauces. This recipe was inspired by the sweet, smoky lamb bacon from Goose the Market in Indianapolis. The minute I saw that bacon in the display case it was love at first sight and this recipe immediately came to my mind. You'll need the freshest eggs you can find. I just went across the street and raided the hen house!

Timing is everything with this recipe.

Make it only when you are ready to sit down to eat. It does not hold well.

½ pound bucatini

¼ pound lamb bacon, cut into half inch dice

1 egg and 1 egg yolk

2 ounces finely grated parmesan cheese

Freshly ground pepper

Boil the water and prepare the bucatini according to package directions.

While the pasta is cooking, sauté the diced bacon in a non-stick skillet over medium high heat until browned and crispy. Drain off any accumulated fat (save it in a glass jar for popping popcorn or making pancakes) and keep the bacon in the skillet to keep it warm. Turn the heat off under the skillet.

Blend the egg, egg yolk, and grated parmesan cheese in a small measuring cup.

When the pasta is done, remove the bacon from the pan and place it in a small bowl.

Add the pasta to the skillet and immediately pour in the egg mixture. Quickly stir the egg/cheese mixture into the pasta and stir with a wooden spoon to blend. The heat from the pasta will “cook” the eggs.

Pour the pasta into a heated serving bowl and scatter the bacon on top of the pasta.

Top with several generous grinds of freshly ground black pepper.

Serve immediately.

Serves 2.

Victoria Wesseler