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SPAGHETTI CARBONARA

- **1 tbsp. salt**
- **1/2 lb. spaghetti**
- **2 eggs**
- **1/2 cup. fresh-grated Parmesan cheese**
- **1 tsp. fresh-ground black pepper**
- **2 tbsp. butter**
- **1 tbsp. olive oil**
- **1 1/2 cups diced ham**

Bring a large pot of water to boiling. Add the salt and pasta, and cook to al dente. While pasta cooks, whisk together the eggs, cheese and black pepper in a bowl large enough to hold the pasta. In a medium skillet melt the butter with the olive oil over medium-high heat. Sauté the ham until it is warmed through. Remove from heat.

When the pasta is done, drain well and transfer the pasta to the bowl with the egg-cheese mixture, tossing immediately while adding the ham. When all the strands are evenly coated, divide among two pasta bowls and serve. Makes two servings.