

Spaghetti Ala Roma

Serves 6

Ingredients:

1 lb. Spaghetti
8 Garlic cloves, thinly sliced
¼ cup Olive oil
6 lg. Hard boiled eggs, grated
½ cup Parmesan cheese, grated
½ cup Italian parsley leaves, coarsely chopped
Fresh ground pepper
Kosher Salt

Directions:

Bring a large pot of water to a boil. While the water is boiling heat the olive oil in a large skillet and sauté the garlic over medium heat. Add 1 Tbs. Kosher salt to the water when it has boiled. Cook the pasta until al dente (to the tooth). Drain the pasta and add to the garlic and olive oil.

Turn up the heat and toss the pasta around to coat. In a warmed pasta bowl Mix together the eggs, Parmesan cheese & parsley. Add in the Pasta and toss to combine with the egg mixture. Season with fresh pepper and serve immediately.

Notes:

If you like you can add some chopped up cooked bacon to the pasta. We like Nueske's Applewood Smoked Bacon from Wisconsin.