

Pasta Carbone´

***Personal Recipe**

[This is a very rich meal, trying to cut corners by using 'light' ingredients or substituting margarine and processed Parmesan cheese will result in a meal that tastes awful and will be runny. I know this firsthand, I have tried it myself. Please use the ingredients listed below and follow the directions for a first-rate meal.]

3 strips of cooked Bacon (not limp, not real crisp, sort of middle of the road)
1 Pint Heavy Cream (Sometimes called Heavy Whipping Cream or Whipping Cream)
1 cup Milk (Whole or 2% Milk only.)
½ stick of Butter
1 Cup freshly grated Parmesan Cheese.
6 to 8 Mushrooms (Portabellas are best)
1 Tbsp of Black Pepper. (Not a typo)
1 Large clove of diced Garlic
2 Tbsp of Olive Oil
½ tsp of Salt.

Sauté the Garlic and Mushrooms in Olive Oil, there is not need to brown the Garlic.

In a saucepan pour the Cream, Milk, the Butter and Olive Oil. Over medium heat stir frequently until the Butter completely melts. When the Butter has melted, add the Bacon, Black Pepper, and Salt. Cook uncovered over medium-low heat, where the sauce is gently bubbling for about 30 minutes stirring frequently to ensure it does not boil over or stick to the bottom..

After the sauce has cooked down for about 30 minutes stir the Parmesan cheese vigorously to ensure complete integration. Lower the heat to Low and cook for another 20 minutes stirring vigorously every 5 minutes or so to prevent the cheese from separating or clumping. The cook time for the sauce is an estimate; you want the sauce to achieve a creamy thickness. When the desired consistency is achieved turn off the sauce but continue to stir vigorously every 5 minutes or so until you're ready to serve.

Boil pasta (Linguine noodles recommended) to taste.

To serve, use a ladle or a deep spoon to dress the pasta bed with the Carbone´ sauce.

I recommend quality bread (Italian or French) and chilled white wine or Champagne with this meal.

Note: This meal does not reheat well because it breaks down. I advise eating all of it the night you serve it so invite some friends when you cook it.