

**From Brooke's Kitchen:
Creamy Fettuccine Carbonara
with Northern Farm Bacon Ends**



This week my husband and I were craving a cozy pasta date night at home. One of our favorite things about cooking from scratch is knowing exactly what goes into our meals. This creamy Fettuccine Carbonara is simple, comforting, and packed with flavor—and our Northern Farm bacon ends make it even better.

Serves: 4

Ingredients

- 1 lb egg fettuccine
- ½ lb Northern Farm bacon ends
- 3 Northern Farm egg yolks
- 1 whole Northern Farm egg
- 1 cup freshly grated Parmesan cheese
- Freshly cracked black pepper, to taste
- 1 cup peas (optional)

Directions

1. In a bowl, whisk together the egg yolks, whole egg, Parmesan cheese, and a generous amount of freshly cracked black pepper until a thick paste forms.
2. Cut the bacon ends into bite-sized pieces. Cook in a large skillet over medium heat until crispy, allowing the fat to render. Remove the skillet from the heat, leaving the bacon and rendered fat in the pan.
3. Bring a large pot of heavily salted water to a boil and cook the fettuccine until al dente. If using peas, add them during the last 1–2 minutes of cooking. Before draining, reserve $\frac{1}{2}$ to 1 cup of the starchy pasta water.
4. Add the drained pasta (and peas, if using) to the skillet with the bacon and toss to coat in the rendered fat.
5. **Create the sauce:** Remove the skillet from the heat before adding the egg and cheese mixture. Immediately toss the pasta with tongs, slowly adding the reserved pasta water until the sauce becomes silky, creamy, and coats every strand of pasta.

Serve immediately with extra Parmesan cheese and freshly cracked black pepper. Pair with a crisp green salad and warm bread for an easy, restaurant-worthy meal.

Brooke's Tip: Freshly grated Parmesan melts much more smoothly than the pre-shredded variety, giving the sauce its signature silky texture.