**Pasta Carbonara**

½ lb cooked crumbled bacon

3-4 ea eggs, room temperature

½ cup heavy cream, room temperature

2 oz. Butter, softened

¼ cup chopped parsley

Fresh ground pepper

1 lb cooked fettuccine pasta

½ cup parmesan cheese, grated

In a medium size bowl beat together eggs and cream just until blended. Stir in cheese and set aside.

Cook pasta al dente, drain and place hot in a warmed large stainless bowl or return to pot, do not rinse pasta. Toss gently with butter until melts, add bacon and cream/egg mixture, toss gently add parsley, salt and pepper to taste.