

Nueske's Pepper Bacon Carbonara

I'm Janice Thomas from the Savory Spoon Cooking School in Door County, Wisconsin. And I'm excited today because I'm making carbonara, which is one of my favorites.

And typically, carbonara is made with pancetta, but we love to make it with Nueske's pepper incrustated smoky bacon. We think that that brings out a nice bite and a good flavor with that subtle smokiness.

So, what I have done in advance is I've chopped up my bacon fine. And I've got it cooking over here, but now I am going to strain it just a little bit so that I can sauté my garlic in the same pan that has all that beautiful brown fond, which is where our flavor is, of course.

I've already diced my garlic. So, we'll put that in the pan. Every little last drop. And we're going to cook that garlic, not overcook it, just until it gets a nice fragrance. Well, I'm smelling it right now.

And then, I'm going to drain my pasta. Let that drain a little bit. And I'm going to put my drained pasta right into my garlic and bacon drippings.

And it smells fabulous already. I'm going to toss this just a little bit, so I can get the garlic distributed throughout my pasta. I'm sure it's making your mouth water just watching this.

I'm going to bring the pasta over. Make sure I get all the good garlic in there.

And then I am going to toss, just so I can get the eggs coating on this. And once the eggs have actually coated on this, I'm going to add some artisan cheese and that yummy Nueske's Smoked Bacon. The pepper brings out a nice spice in this dish.

And I'm sure that wherever you live that you've got some regional artisan cheesemakers, so it would be nice to use that where you are and then feature that on your menu.

Oh, does that look good and it smells heavenly!

Alright, and the best touch of all will be the bacon that has a little bit of pepper in it.

We will toss that. And it's coating perfectly. Just looking fabulous.

We're going to go ahead and plate that up and add a little bit more of our grated artisan cheese. I can smell that bacon.

Oh, does that look fabulous! Nueske's Pepper Bacon is the perfect combination of lean, fat, and flavor, which makes this a fabulous dish.