

M

Eat

The Technique

> Absolutely Authentic Pasta Carbonara

Do as the Romans do—keep it simple

→ The best and worst thing about spaghetti carbonara is that it's incredibly simple. There are five ingredients: spaghetti, pancetta (a kind of Italian bacon), olive oil, Parmigiano-Reggiano, and eggs. And when combined in exactly the right way, they become a rich, creamy, salty dish that, served with a green salad, makes for a first-rate winter meal. The problem is that if you think you know what you're doing (how hard could it be?) and don't, you end up with a clump of greasy egg mush that makes for a first-rate reason to order pizza.

In Rome, where carbonara became popular after bacon-and-eggs-loving American GIs brought it back from surrounding villages in World War II, there are fancy restaurants that try to dress it up, reinvent it, modernize it. The product is invariably inferior. For my money, there's nothing better than the traditional carbonara, made with dried pasta by the equivalent of short-order cooks

in a hundred Roman trattorias. The best I've had is from Hostaria Romana, made by its chef, Pietro Pesce, a 50-year-old Roman who has been cooking trattoria food since he was 16. The sauce is dense but somehow light, the pancetta crisp, and the cheese sharp. Pesce explained (as he demonstrated his recipe in his tiny kitchen) that the trick to turning out a carbonara is the same as the trick to most simple dishes: excellent ingredients and perfect timing. —DEVIN FRIEDMAN

Spaghetti Carbonara

Serves two

½ box spaghetti
Hunk of pancetta or thick-cut bacon
Extra-virgin olive oil
2 eggs
Parmigiano-Reggiano
Salt and freshly ground black pepper

MORE ↓

FOOD-AND-WINE WISDOM IN ALAN RICHMAN'S ARCHIVE AND BLOG

GO.COM

Directions

1 > Put the pasta into lightly salted boiling water.
2 > Put a handful of pancetta, cut into quarter-inch matchsticks, into a frying pan over medium-high heat. Add a tablespoon or two of olive oil.
3 > While the pancetta and spaghetti are cooking, break the eggs into a mixing bowl. Pick a good bowl, since you'll be using it both

to prepare and to serve the spaghetti. Add half a handful of freshly grated Parmigiano-Reggiano and a pinch or two of pepper. Beat the mixture together, only enough to combine everything evenly.
4 > Since the pancetta will take only about five to ten minutes till it's nicely browned, turn down the heat to low until you're ready to assemble the dish. When the spaghetti's done, strain it and add it to the egg mixture in the bowl. Add a small

handful of cheese and toss the mixture well with a couple of forks until the spaghetti is coated. A lot of people put the pasta in the pan with the pancetta, Pesce says, which ruins the delicate flavor of the sauce—and you'll end up with scrambled eggs.
5 > Immediately turn the heat back up on the pancetta for 30 seconds, until it's sizzling, then pour off about half the fat. Dump the pancetta

and remaining fat onto the pasta and sprinkle with more cheese and some pepper. Let it sit for about 30 seconds before mixing—if the pancetta's too hot, the sauce won't blend well.
6 > Serve yourself in a clean bowl and give the bowl the pasta was mixed in to your guest—this is the *originale*, which has the good stuff at the bottom and is considered good luck. As for you, you can whip up a fine pasta in fifteen minutes. Who needs luck?

The Step Up

Maldon Sea Salt
www.maldonsalt.co.uk

→ When you start to cohabitate, you learn things. Bedsheets are not bedsheets, the TV has other channels besides ESPN, and salt isn't salt. When my girlfriend moved in, the poor Morton Umbrella Girl got kicked to the curb, replaced by an exotic array of foreign sodium—flakes from France, hail-sized stones from Italy. But our most favored salt remains Maldon Sea Salt, imported from the east coast of England. Its brittle shards, which crumble between your fingers, deliver a zesty but not too sharp kick and complement pretty much anything, from a salad to sea bass to a steak to a margarita. Don't ask me how to make those first few things. I just handle the margaritas. —JASON GAY



l far from the tree.

bag of field supplies. We've even equipped the Liberty with the MyGIG™ Multimedia Infotainment System* with Navigation, because wandering through fields and plunging down hillsides will put you where photo opportunities are abundant. Unload your photos on to MyGIG and your camera will be fresh to capture the next perfect sunset.

You can also load up all your digital music to give your journey a soundtrack. As you thunder down the road,

turn up the 368-watt ∞Infinity® Sound System* and when the chorus kicks

in, let the music stampede through

the nine speakers like a herd

of buffalo. But what brings the

new Jeep Liberty back to its

roots isn't what we've added

so much as what we've taken

away. The roof. A revealing

33" x 60" Sky Slider™* has

taken its place. The fully-

retractable, multi-position

Sky Slider Roof becomes

a window to the wide world

above. Because opening up

the top and letting more of the

outside in just felt right like the

Jeep thing to do. Other things the

Liberty does are the things of Jeep

legend. Such as crawling down rock

faces thanks to Hill Descent Control* and, if you're going the other way, Hill Start

Assist gets you from brake to throttle as smooth as a worn stone. This vehicle was born to

disappear and come back with tales that will live on in family lore. A whole history of pushing

boundaries is written in the DNA of the new Jeep Liberty. A heritage of going places. Uphill.

In the snow. So you can go where

other people simply won't. It's the whole

reason the new Jeep Liberty came to be.

After all, fun runs in the family. Jeep.com

The new all Jeep Liberty.
Have fun out there. Jeep

