

Chef Gary's Penne Carbonara

Hy's Calgary

- 4 slices of bacon diced
- 8 large mushrooms sliced
- 1 oz white wine
- 2 cups cream
- ½ c grated Parmesan Cheese
- 3 green onions chopped
- 1 tbsp parsley finely chopped
- 1 tbsp green peppercorns
- 3 eggs
- Salt & Pepper to taste
- 1 cup penne pasta - cooked



In frypan, cook bacon till crispy, deglaze with white wine, add mushrooms until nicely browned.

In saucepan, combine cream, cheese, onions, parsley, peppercorns, eggs, salt & pepper.

Add the bacon and mushrooms, including fat, into the saucepan.

Cook over medium heat, stirring constantly until 165F.

Pour over cooked penne, sprinkle with freshly grated parmesan.