



The secret to being a good cook is to use great ingredients. The secret to being a great cook is to use your ingredients with love. MH

Brussel Sprout Carbonara

Serves 4

6 ounces guanciale, sliced - *or bacon*
1 garlic clove, thinly sliced
12 brussel sprouts, trimmed and thinly sliced
Sea salt, to taste
1 cup whipping cream
4 eggs
½ cup grated Parmesan cheese
1 pound spaghetti

THE STEPS:

- In a medium skillet, fry bacon and garlic for 2 minutes then add sliced brussel sprouts and continue cooking until bacon is crispy and golden; remove skillet from heat.
- Cook the pasta according to package instructions.
- Drain the pasta and add to skillet.
- Whisk cream and eggs together then quickly add to skillet toss well
- Add Parmesan.
- Serve at once.

THE LOVE: The heat from the pasta cooks the eggs so make sure you toss quickly and thoroughly so the eggs don't scramble!