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Bucatini alla Carbonara with Grilled Corn, Bacon, & Basil

Serves 4

We know that a classic pasta carbonara, made with very distinct ingredients, is nearly a sacred dish in Rome. However, we couldn't help riffing on the original with a summery flare! Our recipe substitutes bacon for traditional guanciale and features the addition of summer sweet corn, and basil fresh from the garden. We hope you enjoy this easy and delicious summer dinner as much as we did!

Ingredients:

12 oz bucatini
6 slices thick-cut bacon
4 ears sweet corn, grilled and kernels removed from the cob
1/3 cup pecorino romano, finely grated
2/3 cup parmesan, finely grated
2 whole eggs
3 egg yolks
10 leaves fresh basil, chiffonade cut
1/2 teaspoon freshly ground pepper

Directions:

1. Preheat the grill and grill the corn cobs on direct heat, turning until slightly charred about 3-4 minutes per side. Once the corn has cooled, remove the kernels from the cob using a corn stripping tool. Wash and thinly chiffonade the basil.
2. Meanwhile, cook the bacon in a large skillet. Once the bacon has cooked, let it cool on a paper towel-lined plate. Once it's cooled, slice or crumble into bite-sized pieces. Discard the excess bacon grease, leaving about 1 tablespoon in the skillet.
3. In a medium bowl, combine the whole eggs and the egg yolks. Whisk together. Mix in the finely grated pecorino romano, parmesan cheese, and freshly ground pepper to the eggs. Whisk the mixture until well-combined and set aside.
4. Cook the bucatini according to the package instructions in a large pot of well-salted water until *al dente*. Reserve at least 1 cup of pasta water for finishing the sauce.
5. In the large skillet, immediately mix the hot pasta with the egg mixture and about 1/2 to 1 cup of the reserved pasta water. Stir the pasta together with tongs until the noodles are coated and a silky sauce is formed.
6. Add the cooked bacon and grilled corn to the coated noodles. Stir until combined. Serve immediately with a garnish of basil and extra cheese, as desired. Enjoy!