

Yellow Spaghetti

1 lb dry spaghetti
½ lb bacon
6 eggs
1 cup grated Parmesan cheese



1. Fill a saucepan two-thirds full of water, add 1 tsp salt and bring to a boil. Add spaghetti and cook until tender, about 7-8 minutes. Drain well (don't rinse) and return to pan; place on burner at lowest heat.
 2. *While water heats*, cut bacon into ½ inch strips and cook until lightly browned. Pour off all but 2 Tbsp fat; keep warm.
 3. *While bacon cooks*, bring 6 eggs to room temperature by placing in hot tap water for 5 minutes. Then crack eggs into a bowl and beat with cheese.
 4. Pour hot bacon and fat over hot spaghetti and stir to blend. Quickly add egg and cheese mixture, stirring to combine evenly. The hot spaghetti cooks the eggs, which will cling to the spaghetti like soft scrambled eggs.
- Makes about 6 servings. Serve with a favorite vegetable and a salad.