

Spaghetti Carbonara with Crab

Servings: 2

Active Time: 20 minutes

Total Time: 30 minutes

Ingredients

5 oz. spaghetti (about 1/3 of a 1 lb. package)

2 slices bacon

1/2 shallot, minced

1 small rib of celery, minced

2 garlic cloves, finely chopped

1/2 tsp. seafood seasoning (I use Old Bay)

1/2 cup white wine

Zest and juice from 1/2 lemon

1/4 lb. lump crab meat, picked over to remove any shell

1 large egg

1/2 cup freshly grated Parmigiano-Reggiano, plus more for serving

Freshly ground black pepper

1/2 handful fresh flat-leaf parsley, chopped

Directions

Bring a large pot of salted water to a boil, add the pasta and cook for 8 minutes. The pasta should not be al dente, it should be a few minutes short of al dente. Drain the pasta well, and reserve 1/2 cup of the starchy cooking water to use in the sauce if you wish.

Meanwhile, heat a deep skillet over a medium flame. Add the bacon and saute for about 3 minutes per side, until the bacon is crisp and the fat is rendered. Remove bacon to a plate, or a paper towel, to drain and continue crisping.

In a medium mixing bowl, beat the eggs and Parmesan together; stir well to work out any lumps.

To the rendered bacon fat in the skillet, add the shallots, celery, garlic, seafood seasoning, and ground pepper. Cook for 2 minutes to soften the vegetables, then add the white wine and crab. Toss the mixture to warm through and allow the wine to reduce by half (should only take 2 minutes or so). Add the juice and zest of 1/2 lemon. Turn off the heat and allow to sit until the pasta is finished.

When the pasta is ready, add it to the bowl with the egg and Parmesan mixture and stir around until the pasta is completely coated. Turn the pan with the crab mixture back onto a low heat.

Add the pasta/egg/Parmesan mixture back into the skillet with the crab and wine mixture. Toss everything consistently until

Directions, cont.

the eggs thicken but do not scramble, and a sauce begins to form a coating on the pasta. Keep the pasta mixture moving constantly or the eggs will start to scramble. This should take 2-4 minutes on medium heat. If your sauce is getting too thick, thin it out with a bit of the reserved pasta water, until it reaches the desired consistency. However, do not be tempted to add too much water, though, or the sauce won't be as thick and as luxurious.

Mound the spaghetti carbonara into bowls and garnish with chopped parsley and an additional sprinkle of seafood seasoning. Crumble the cooked bacon over the top of each bowl and add additional grated cheese, if desired, and serve.

Cooking Notes

You will notice that I do not add any salt to either the crab/wine mixture or the egg/cheese mixture. Since I used Old Bay seafood seasoning, which is quite salty by itself, as well as used an aged cheese and bacon in this recipe, I don't think it needs any additional salt during the cooking process. Taste your seafood seasoning before using it here and adjust as needed.