

Scott's Spaghetti alla Carbonara

1 lb spaghetti noodles

½ lb ham diced

2TBSP butter

1 medium onion diced

Olive oil

1 cup grated Parmesan cheese

2 eggs

Black pepper

Salt

Boil noodles. In a separate fry pan cook onions and ham in just a dash or two of olive oil until the onions are translucent. Drain the noodles and put the pasta back in the pot. Over a low flame add butter and stir noodles until butter is melted. Add egg and stir them into the noodles until the egg is cooked. Remove from heat and add the parmesan and ham/onion mixture. Mix well and add salt and pepper to taste. Serve immediately.