

BC BACON PENNE ALFREDO



Yields:
4 - 6 Portions

INGREDIENTS

1 lb	Bacon
4	Garlic Cloves, minced
3 cups	Whipping Cream
½ cup	Butter, unsalted
½ cup	Parmesan Cheese, grated
1 lb	Penne Pasta
2 tbsp	Italian Parsley, fresh, minced
1 tsp	Black Pepper, ground



DIRECTIONS

1. Get a pot of water on the stove set to boil.
2. Cut bacon into ½ inch strips.
3. Place bacon in a sauce pot on medium heat and sauté until golden brown.
4. Strain the bacon making sure to reserve the fat. Set the crispy bacon aside.
5. Add the bacon fat back to the pot, then add the garlic and sauté over medium heat for 1 minute.
6. Add the whipping cream and butter.
7. Bring the cream to a boil, stirring occasionally. Continue to boil to reduce the sauce to desired consistency.
8. While the sauce is reducing, cook your penne according to package instructions or until al dente.
9. Strain the pasta and reserve.
10. When the cream is at the desired consistency*, remove the cream from the heat and add the cheese. Stir until melted and combined.
11. Gently add and toss in your penne pasta, followed by the parsley and pepper.
12. Taste the pasta and adjust seasonings as necessary.

