

Wayne Thiebaud's Spaghetti with Mizithra Cheese

SERVES 4-6

In the spirit of a classic carbonara, artist Wayne Thiebaud's recipe from the *California Artists Cookbook* (Abbeville Press, 1982) combines smoky bacon and prosciutto with egg yolks and mizithra, an aged sheep's milk cheese from Greece, for a gloriously rich dish (pictured on page 81).

Kosher salt and freshly ground black pepper, to

- taste
- 1 lb. spaghetti
- 4 oz. bacon, cut into 1" pieces
- 4 oz. prosciutto, cut into 1/2" pieces
- 1 medium red onion, thinly sliced
- 1/2 cup chicken stock
- 4 tbsp. unsalted butter
- 2 cups grated mizithra cheese (see page 96) or parmesan
- 1/4 cup finely chopped parsley
- 4 egg yolks, lightly beaten

Bring a large pot of salted water to a boil. Cook spaghetti until al dente, about 10 minutes. Meanwhile, heat bacon and prosciutto in a 6-qt. saucepan over medium-high heat. Cook until bacon is crisp, 8-10 minutes. Using a slotted spoon, transfer bacon and prosciutto to paper towels to drain. Add onion to pan; cook, stirring occasionally, until soft, 4-6 minutes. Add stock and butter; boil. Drain spaghetti and add to pan; toss with sauce. Remove from heat; stir in reserved bacon and prosciutto, plus half the cheese, the parsley, egg yolks, salt, and pepper. Serve remaining cheese on the side.