

## Chef from the Hood Recipes



**Chef:**  
Chef Gerard Guidice

**Restaurant:**  
Russell Ramsey's Chop House

**Recipe:**  
Carbonara!

### Ingredients:

1 pound dried linguini made with 100% semolina flour  
12 ounces (3/4 pound) Italian Pancetta diced  
1 large yellow onion peeled and diced  
extra virgin olive oil (use sparingly only if needed)  
10 ounces (1.25 cup) chicken broth (homemade or organic in box)  
3 large egg yolks (use whites to make Italian meringue cookies!)  
3/4 cup grated (not shredded) Parmesan cheese  
1/2 bunch Italian parsley chopped fresh  
ground black pepper & salt (Pancetta is salty! Taste first!!)

.. Gerard Guidice credits three wonderful women (his  
.. mother and grandmothers) for teaching him how to cook  
.. the classic cuisine of Southern Italy. Carbonara however  
.. is a dish of Northern Italy. Gerard explains, "I'd been  
.. eating my family's Siciliano or Napolitano classics since I  
.. was a kid. In 1983, I worked with Chef Paolo Bussi, a  
.. native of Florence. He taught me how to make his  
.. carbonara. The word carbonara means coal miner."  
.. American mines were once filled with immigrants of  
.. Northern Italy. They relied on dishes like this that could  
.. be made easily on a job site from simple ingredients that  
.. did not need refrigeration. Once a working man's staple,  
.. this delicious pasta is now a favorite entree at Russell  
.. Ramsay's Chop House. Prep before you boil the pasta!  
.. Serves 4.

.. Boil water in a large pot with a pinch of salt. Prep  
.. ingredients. Get out an extra-large sauté pan, a colander,  
.. an extra-large metal bowl, and a shallow pasta serving  
.. bowl. Heat sauté pan on high; add diced pancetta. The  
.. pancetta will begin to sweat, releasing fat. Keep it  
.. moving in the pan with a wooden spoon. If needed, add a  
.. tiny amount of oil. When pancetta is tender and  
.. translucent, drain fat out of pan. Add diced onion to  
.. drained pancetta in the pan; lower heat to medium. Stir  
.. occasionally adding a bit of olive oil if needed. Cook  
.. onions with pancetta until the onions caramelize and turn  
.. dark brown. When water boils add pasta to it. Pour  
.. chicken broth into pan and deglaze, using wooden spoon  
.. to scrape off all the stuck bits. Lower heat; simmer 3 to 4  
.. minutes while pasta cooks to al dente stage. Drain pasta  
.. well and add it to the pancetta and broth in pan. Toss  
.. pasta to coat with sauce. Flip the pasta into the metal  
.. bowl, and keep it flipping while you toss in cheese,  
.. pepper, parsley and egg yolks. Keep it all moving - you  
.. don't want yolks to scramble! When mixed, flip into  
.. serving bowl. Add extra cheese, parsley & pepper if  
.. desired. Buon Appetito!