**Fettuccine Carbonara with Yesterday’s Charcuterie**

Makes 4 servings

Prep time: 10 minutes

**Trash to Treasure**

Crackers and meats and cheeses… hours of arranging to make sure that your cheese board is the most Instagrammable part of the evening. But what to do with the rest? This easy weeknight pasta combines a pantry staple with the remnants of that fabulous charcuterie spread that kicked off last night’s game.

**Ingredients**

Big handful (about 3 tablespoons) Morton® Fine Sea Salt\*

4 ounces cured meat ends, salami, prosciutto, ham, etc., chopped fine

2 egg yolks

2 tablespoons extra-virgin olive oil

2 cloves garlic, minced

Pinch crushed red pepper flakes

1 teaspoon fresh ground black pepper

1 cup freshly grated Parmesan cheese

1 pound fresh, or dry, fettuccine or other long pasta

¼ to ½ teaspoon Morton® Fine Sea Salt

**Directions**

* In a large pot, boil 4 quarts of water over high heat. Add Morton® Fine Sea Salt. Don’t be shy. Pasta water should have the salinity of seawater.
* While the water is heating up in the pot, put the fine chopped cured meat in a skillet over medium heat and cook until its fat starts to melt. The meat will get a little shiny.
* Next, beat the egg yolks, olive oil, garlic, Morton Fine Sea Salt, red pepper flakes, black pepper, and half the Parmesan in a large serving bowl. Stir in the cooked meat from the skillet to make an egg mixture.
* Once the water is boiling, add the fresh fettuccine, stir once, and cook to al dente, about 4 minutes. If using dry pasta, follow instructions on the package.
* Drain the cooked pasta, reserving some of the pasta water, and immediately transfer into the serving bowl with the egg mixture. Toss the pasta with the egg mixture. The heat of the pasta will cook the egg yolks. Add some pasta water if it isn’t saucy enough. Season to taste with Morton® Fine Sea Salt and black pepper. Top with the remaining cheese. Serve right away.

*\*Morton® Fine Sea Salt crystals dissolve quickly in order to blend easily, which make it ideal for marinades, soups, sauces and dressings.*