

CopyCat The Old Spaghetti Factory Myzithra Spaghetti with Bacon

Ingredients

spaghetti – 2 pounds
grated Mizithra cheese – 12 ounces (1½ cups)
grated Parmesan cheese – 4 ounces (½ cups)
salted butter – 3 sticks
bacon – 1 pound
garlic powder – 1 tablespoon

Directions

Prepare 2 pounds of spaghetti until Al Dente.

Fry 1 pound of bacon and crush into bits.

Mix 12 ounces of grated Mizithra cheese, 4 ounces of grated Parmesan cheese and 1 tablespoon of garlic powder.

Fry 3 sticks of salted butter on medium to high heat. Stir for a few minutes and it will become foamy.

Continue to stir for about 10 minutes. The butter solids will separate and sink to the bottom of the pan.

Pour the butter into a strainer or cheesecloth to separate the solids from the brown clarified butter.

Throw the solids away.

Add the brown butter to the spaghetti and stir.

Add most of the cheese mixture to the spaghetti. Leave some aside if your guests want to add more.

Serve hot with garlic bread and a vegetable.