**Spaghetti Carbonara Pie**

Set aside ½ pound cooked spaghetti, rinsed well in cold water.

In a large bowl, combine and mix thoroughly:

* 3 eggs
* ⅔-1 teaspoon salt
* 1 teaspoon garlic powder
* 1 teaspoon onion powder
* 1 cup grated Parmasan cheese
* 1 cup grated mozzarella cheese
* 1 teaspoon parsley flakes
* Heaping tablespoon ricotta cheese (or cream cheese) from container (not fresh/moist)

Add and mix in 6 slices of finely chopped meat, such as:

* Prosciutto
* Salami
* Cappicola
* Ham
* Bacon

Add and fold in spaghetti.

Grease well an 8” frying pan. Dump mixture in and flatten. Cover and cook 4 minutes on a high flame. Remove when bubbling and golden brown on sides. Transfer to plate. Then, return it to the frying pan, but with the browned side facing up. Continue to cook 3 minutes, but no top. Jiggle every so often. Remove and slice like a pie.