Pecorino Pasta

2 eggs

1/2 grated parmesan cheese

1/2 cup Pecorino Romano cheese, grated

2 Tablespoons fresh parsley

1/4 teaspoon salt

1/4 teaspoon pepper

1 1/2 cups pasta

Beat eggs in bowl.

Beat in parmesan, pecorino, parsley, salt and pepper.

Bring pot of water to a boil.

Stir in pasta and 1 1/2 t. salt and cook to al dente.

Reserve 1/4 c. pasta water.  Drain pasta.

Add egg mixture and 1 T. pasta water to saucepan and stir until cheese melts.

Adjust consistency by adding reserved pasta water as needed. Add pasta.