

The Singing Chef - Andy LoRusso

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Spaghettie with Fresh Clams, Parsley and Lemon

Serves

4

Ingredients

1 pound spaghetti

8 garlic cloves

1/2 cup extra virgin olive oil

3 pounds fresh Manila clams or small littleneck clams, scrubbed

1/4 cups plus 2 tbs. chopped fresh Italian parsley

1/2 cup dry white wine

1/4 cup fresh lemon juice

Preparation Instructions

Heat oil in heavy large pot over medium heat. Add sliced garlic and sauté until light brown, about 1 minute. Add clams and 1/4 cup chopped Italian parsley; stir 2 minutes. Add wine; simmer 2 minutes. Add fresh lemon juice. cover and simmer until clams open, about 6 minutes (discard clams that do not open).

Cook pasta al-dente. drain. Add pasta to clam mixture and toss to coat. Season to taste with salt and pepper. Transfer to large bowl. Sprinkle with remaining 2 tbs. parsley and serve.