

Linguini With Clams In White Wine Sauce



Serves

4

Ingredients

1lb. little neck clams
1lb linguini pasta
1/4 cup white wine
3 cloves of garlic, sliced thin
1 tbs unsalted butter
1tsp red pepper flakes
1/4 cup Italian flat leave parsley
1/4 cup of extra virgin olive oil

Preparation Instructions

Sea Salt & Fresh Ground black pepper.

Scrub the clams well with a brush to get the sand off. Put into cold water for about 30 minutes to make sure most of the sand is removed.

In a pan large enough to hold all the clams, put some water and add the clams and cover over medium heat until clams open. Take the clams out and place in a dish and then strain the clam juice through a cheese cloth into a bowl and this should give you a clear clam broth to use in the cooking of the sauce.

Bring the pasta pot with salted water to a rolling boil and add the Linguini. Cook until al dente. In a skillet add some olive oil on low heat then add the sliced garlic and sauté until the garlic is slightly

browned but not burned. About 1 minute. Add the butter and blend together then add the clam juice and the white wine. Let reduce over medium heat covered for about 2 minutes. Season with salt & pepper to taste. Lower the heat and add the pasta, red pepper flakes and parley and toss all together well.

I like to take some of the clams out of the shell and toss them into the pasta and save a few of them in the shells for presentation.