

Linguine with Red Clam Sauce

Serves

4

Ingredients

1-lb linguine pasta
¼ cup extra virgin olive oil
2/3 cup dry white wine
½ tsp dried thyme
½ tsp red pepper flakes
3 cups canned crushed tomatoes in thick puree (1-28oz can)
1 cup bottled clam juice
1 ¼ tsp salt or more if needed
¾ pd chopped clams drained about 1 ½ cups
1/3 cup of chopped flat-leaf parsley
¼ tsp fresh ground black pepper

Preparation Instructions

In a large sauté pan, heat olive oil over low heat. Add garlic and cook for about 1 minute. Add the wine, thyme, and red pepper flakes and bring to a simmer. Cook until reduced to 1/3 cup.

Add tomatoes, clam juice, and salt to taste. Raise the heat and bring to a simmer. Cook stirring until thickened about 10 minutes. Add the clams and bring back to a simmer. Cook until clams are just done. Taste the sauce for seasoning.

Cook pasta in boiling salted water 12 minutes and drain. Toss with the sauce and serve.