



Linguine alle Vongole

PASTA WITH CLAMS

SOAK 20 MIN | PREP 10 MIN | COOK 20 MIN
SERVES 3-4

INGREDIENTS

- 1 pound linguine
- 2 pounds Littleneck clams
- 6.5 ounces canned chopped clams in juice (or 13 ounces if not using wine)
- 2 shallots, diced
- 5-6 garlic cloves, chopped
- 1/2 cup fresh parsley, chopped
- 5 tablespoons extra virgin olive oil
- 2-4 tablespoons unsalted butter
- 1 squeeze fresh lemon juice
- 1 cup white wine (traditionally chardonnay or sauvignon blanc)
- Salt and pepper to taste
- Fresh Parmesan cheese to taste
- Red chili flakes to taste (optional)

INSTRUCTIONS

1. Place all clams in a bowl and cover with cool tap water. Soak for 20 minutes.
2. Remove clams from water and scrub with scouring pad. Discard any open clams.
3. Finely chop shallots and garlic.
4. In a large sauté pan, add olive oil, shallots, and garlic. Sauté for 1-2 minutes at medium high heat (do not overcook or brown).
5. Deglaze pan with white wine and canned clam juice for 3-4 minutes.
6. Turn down to medium heat. Add scrubbed whole clams and canned chopped clams to pan. Cover and cook 5-8 minutes until the clams open. Discard any whole clams that do not open. Set pan aside.
7. In a large pot, bring 4 quarts of water to a boil and add 1 tablespoon of salt. Add linguine and follow directions on box. Once cooked, drain but do not rinse.
8. Add salt, pepper, chili flakes (to taste), butter, and pasta to the clam sauce and incorporate until butter is melted.
9. Add parsley and Parmesan cheese to taste.

Mangia!
EAT!