



Linguine Vongole (with clam sauce)

Serves 4

Ingredients

- 1 lb. linguine
- 1/3 cup extra-virgin olive oil
- 1 medium onion, chopped
- 6 medium garlic cloves, sliced
- 3/4 tsp. hot red pepper flakes
- 1/4 tsp. dried oregano (optional)
- 1 1/2 cups chopped fresh plum tomatoes (optional)
- 1/2 tsp. kosher salt
- 1/2 tsp freshly ground pepper
- 1/3 cup dry white wine
- 1/3 cup bottled clam juice
- 2 lb. cockles, Manila clams or littleneck clams, scrubbed well
- 2 Tbs. cold butter, cut into small pieces
- 1/3 cup chopped Italian parsley

Directions

1. Heat oil in a 5- to 6-quart heavy pot over moderately high heat until hot but not smoking, then sauté onion, stirring, until golden, about 4 minutes.
2. Add garlic, red pepper flakes, and oregano and cook, stirring occasionally, until garlic is golden, about 2 minutes. Stir in wine and clam juice and tomatoes, if using. Boil, uncovered, stirring occasionally, until slightly reduced, about 3 minutes.
3. Cook pasta in a 6- to 8-quart pot of boiling salted water until al dente, then drain in a colander. While pasta is cooking, stir clams into sauce and simmer, covered, stirring occasionally, until clams open wide, 4 to 6 minutes. (Discard any clams that have not opened.)
4. Add pasta and butter to clams along with parsley and salt & black pepper to taste, then toss with sauce until combined well.

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