



## **Linguine in White Clam Sauce**

### ***Ingredients:***

12 fresh clams  
3 finely minced cloves of garlic  
1/2 small diced shallot  
2 ounces of unsalted butter  
2 tablespoons of chopped fresh parsley  
2 tablespoons of chopped fresh oregano  
1 cup of white wine  
3 cups of clam juice  
1 cup of cooked clams (substitute with 8 ounce can of chopped clams)  
1 pound of linguine pasta  
Kosher salt to taste  
Crushed red pepper flakes to taste

Makes 3 to 4 servings

### ***Preparation:***

In a large hot sauté pan with 1/2 ounce of butter add in the garlic and shallots to caramelize. Once brown deglaze with white wine and cook until it is almost gone. Add in the clam stock and reduce the amount of liquid by one half. Season with salt and turn the heat down to a low simmer and add in clams. While the clams are cooking add the linguine to a large pot of boiling salted water and cook until al dente (10 to 12 minutes). Once the pasta is done, add it to the pan with clams and clam juice. Finish off the pasta with cooked clams, crushed red pepper flakes, 1 1/2 ounces of butter, fresh herbs and salt and cook for 1 to 2 minutes. Pour the pasta into a bowl and serve with Italian bread.