



RECIPES

Linguine with White Clam Sauce

1/2 cup extra virgin olive oil
4 Tbsp. butter
1-1/2 Tbsp. chopped fresh garlic
1 medium white onion, finely chopped
1 bottle clam juice
1 tsp. coarse ground kosher salt
1 tsp. fresh ground black pepper
1 tsp. dried oregano
4 10 oz. cans whole baby clams, drained
1/2 bunch fresh parsley, finely chopped
Juice of 1 lemon
16 oz. Linguine

In a large skillet, heat the olive oil and butter over medium heat. Add the garlic and onion and cook until tender, about 5 minutes. Add the bottle of clam juice, salt, pepper, and oregano and bring to a boil. Reduce heat to medium. Add the canned clams, parsley, and lemon juice. Cook on medium for about 3 minutes. Toss with cooked linguine and serve immediately with extra cracked black pepper.

Note: In Italy, it is an insult to the chef if you use any kind of cheese with this dish (i.e., Parmesan, Romano, etc.). They believe that you mask the flavor of the clams. I don't use cheese myself but of course, I certainly don't care if you do!