

Linguini and Clam Sauce

Ingredients:

3 tbsp. Extra Virgin Olive Oil
3-4 Garlic Cloves, sliced or grated
½ cup white wine
½ tsp. red pepper flakes, or to taste
½ pint grape tomatoes cut in half
Fresh Basil
1/3 lb. Linguini
3 dozen Littleneck Clams

Directions:

Scrub your clams well, and put in cold water with salt for 5-10 minutes. Rinse, remove and put in refrigerator or on ice.

Bring a large pot of water to a rolling boil, add salt and cook linguine until al dente (a little undercooked).

In a large skillet, over medium high heat, heat oil, add garlic, tomatoes, hot pepper flakes and cook for a few minutes. Add wine and clams, cover and cook until clams are open...about 8 minutes. Strain linguini and add to the skillet. Add a handful of fresh, chopped basil, a little more olive oil , mix together and serve.

Serves 2