



Linguine Alle Vongole

Ingredients: 24 Ounces Cooked Linguine
2 Ounces Olive Oil
3 Ounces Butter
40 Manila Clams
Salt and Pepper to taste
1 Ounce Italian Parsley Chopped
3 Ounces White Wine
1/4 Ounce Anchovy Puree
1/4 Ounce Garlic Puree
8 Ounces Chicken or Seafood Stock

Serving Size: Serves 4

Storage: Store the live clams in your refrigerator and cover with a damp cloth to keep moist. They should not stand in water, so drain liquid from the container daily.

Preparation: Heat olive oil in a large sauté pan. Add garlic and clams and cook until garlic starts to turn light brown. Add wine, stock, anchovies and butter.

Add cooked linguine pasta tossing constantly until sauce starts to reduce and clams start to open. Add cherry tomatoes, parsley and salt & pepper to taste.

Serve family style or individually, by placing the pasta in a bowl and arranging the clams over and around the pasta.