

# Fettuccine w/Clams in Tomato Wine Sauce



## Personal Chef Service

Voted CincyMagazine "2012 Best Chef"

Voted "2011 Personal Chef of the Year"

Voted CityBeat "2011 & 2012 Best Caterer"

Serves 4

1/4 pound thick sliced bacon, diced

4 garlic cloves, minced

1 small onion, diced

1c dry white wine

1 ~ 15.5 oz can diced tomatoes

1c clam juice

3/4c fresh, refrigerated clams

2T Italian parsley, chopped

salt and pepper, to taste

2 pinch, red pepper flakes

8oz fettuccine, uncooked

Cook fettuccine in boiling salted water according to package directions. Drain.

While fettuccine is cooking, fry bacon in large skillet until almost crisp. Remove from pan, place on paper towel to drain and pour off all but about 2T of bacon grease.

Reduce heat to low, add garlic and onion and cook until soft. Add wine and reduce to about half. Stir in bacon, tomatoes and their juices and clam juice. Simmer, stirring occasionally, until thickened.

Add clams, parsley, salt and pepper and red pepper flakes to tomato sauce. Simmer no more than 1 minute.

Add pasta to tomato sauce and toss well. Remove from heat, cover and let sit 5 minutes before serving.

Listen for my weekly recipes, Fridays at 7:45 a.m. on WGRR presented by **meijer**

**Debbie Spangler ~ Certified Personal Chef**

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