

Linguine & Clams in Garlic Wine Sauce



Personal Chef Service

Voted CincyMagazine "2012 Best Chef"

Voted "2011 Personal Chef of the Year"

Voted CityBeat "2011 & 2012 Best Caterer"

Serves 6

1 pound dry linguine	3/4c dry white wine	1c flat leaf parsley, chopped
1/4c olive oil	1 lemon, juiced	2T bread crumbs, lightly toasted
6 garlic cloves, minced	2T butter	1/4c Parmesan cheese, grated
1/4t red pepper flakes	salt and pepper	
2 pounds littleneck clams, scrubbed, rinsed		

Bring large pot of salted water to boil and cook pasta according to directions. Drain well and set aside.

While pasta is cooking, heat olive oil over medium heat in stock pot with lid. Add garlic and red pepper flakes and sauté 2 minutes. Add the clams, wine and lemon juice. Cover and cook, shaking the pan occasionally, until all of the clams have opened, about 7 minutes. Discard any clams that have not opened.

Increase heat to medium~high heat and add hot, drained linguine to the pan. Add butter and season with salt and pepper. Toss the pasta with the clams and make sure the pasta is coated with the sauce. Garnish with chopped parsley, toasted bread crumbs and Parmesan cheese.

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Debbie Spangler ~ Certified Personal Chef

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