

LINGUINI WITH WHITE CLAM SAUCE

Ingredients:

5 cloves garlic, minced
1/4 c. extra virgin olive oil
3 cans minced clams (7 oz. size) (drained - save juice)
1/2 to 3/4 c. clam juice
1/2 c. dry white cooking wine
1/2 tsp. oregano
1 tsp. basil
1/2 tsp. cracked black pepper
1 tsp. parsley, chopped
8 oz. linguini, cooked
1 tbsp. fresh grated Parmesan cheese



Directions:

In a skillet, sauté garlic in olive oil until golden. Add drained clams, stir and sauté until cooked (3-4 minutes). Add clam juice, white wine, oregano, basil, pepper and parsley. Cover and simmer 5 minutes. Serve over cooked linguini with Parmesan cheese and pepper to taste.