

LINGUINI WITH WHITE CLAM SAUCE

I have my Aunt Lou to thank for this recipe, and it was she, who at the tender age of 10 introduced me to the wonderful world of garlic, and I've never looked back. Thanks!

INGREDIENTS:

½ Cup Butter
¼ Cup Olive Oil
4 Cloves Garlic, minced
3 Cans (6 ½ oz. each) Chopped Clams or Baby Clams
1 teaspoon basil
1 teaspoon Oregano
¼ teaspoon Crushed Red Pepper
1 ½ Cup Fresh Parsley, chopped
1 Pound Linguini or Spaghetti
½ Cup Parmesan Cheese, grated

DIRECTIONS:

In a 2 quart saucepan, melt the butter with the olive oil over medium low heat. Add the garlic and sauté until the garlic begins to turn golden. Drain the juice from 2 cans of clams into the butter mixture. Add the rest of the spices and parsley and simmer for 5 minutes. Add the drained clams and heat through.

Cook the pasta and drain. Toss the pasta with the clam mixture and the parmesan cheese and serve.