



Mangia Bene, Viva Bene

By FRANK ZEOLI



Linguine & Clams

This is an Italian classic which made an appearance on my grandmother's dinner table on almost a weekly basis. The recipe was a simple one, but with some special touches she made it great. As a child, I never appreciated it. However, once I become an adult, I would get excited when my grandmother would make Linguine with White Clam Sauce.



Prep Time: 10 Minutes | Cook Time: 30 Minutes

Ingredients

- 2- 10 oz cans of whole baby clams
- 1 lb. of linguine
- 4 large cloves of garlic
- 1 tablespoon of dried parsley
- 1/2 cup of Italian breadcrumbs
- 1/2 cup of extra virgin olive oil
- 1/4 teaspoon of red pepper flakes (optional)
- Salt and pepper to taste

Instructions

1. Open the canned clams, drain the juice from the clams and reserve the juice. Mince the garlic.
2. In a saucepan on medium high heat, add 1/4 cup of olive oil and the minced garlic. Sauté the garlic for one minute and add the clams. Sauté for another 4 minutes. Add the reserved clam juice, parsley, salt, and pepper. Cook for approximately 10 minutes.
3. In a small sauté pan, add 1/4 cup of olive oil and heat the oil. Once the oil is hot, add the Italian breadcrumbs turning them until they're toasted and golden brown in color, about 4 minutes. Don't let them burn.
4. Bring a large pot of salted water to boil. Add the linguine and cook until the pasta is al dente approximately 9 minutes. Drain the pasta and return it to the pot.
5. Add the clam mixture over the pasta and mix it together. Add the toasted breadcrumbs to the mixture and mix again. For a little heat, add some red pepper flakes.

Serve hot with a nice crispy piece of garlic bread.

