

White Clam Sauce

Ingredients:

- 2 tbsp olive oil
- 1 tbsp butter
- 1 large shallot, minced
- 4-6 cloves garlic, minced
- 2/3 cup white wine (chablis, chardonnay, etc.)
- 2 cans chopped clams (not minced!)
- 1/3 cup parsley, chopped
- 1/4 tsp hot pepper flakes
- 1/2 tsp salt (to taste)
- 1/2 tsp pepper
- 1/2 tsp fresh thyme
- 1 tsp Wondra flour
- 8 - 10 oz. linguini
- 3 - 4 oz rock shrimp (optional)
- 1 tbsp fresh lemon juice
- 1/4 tsp paprika
- 1/4 cup heavy cream



Preparation:

Heat oil and butter in skillet. Sauté shallot, garlic, and hot pepper flakes until aromatic. Add rock shrimp (if used) and continue to lightly sauté. Add wine, parsley, thyme, clam juice, salt & pepper, paprika and lemon juice and simmer for five minutes, stirring occasionally. Add cream and only enough Wondra to thicken slightly. Lower heat and add clams. (Too much heat will cause the clams to become tough)
Serve promptly over al dente linguini pasta.

Comments:

The rock shrimp is not absolutely necessary, but adds a nice touch of additional seafood flavor and texture.

I like Parmesan cheese sprinkled over the pasta, to the dismay of Italian purists, but what do they know?

Estimated Serving: 4

Estimated preparation time: 30 minutes

James Bell 2/28/12