



The Kitchen Consigliere

Big Casino Clams and Macaroni

[makes 6-8 servings]

Ingredients

- 2 dozen small fresh clams (closed)
- 1 bottle clam juice
- 2 cans whole baby clams
- 6 cloves garlic
- 1/4 cup olive oil
- 2 tbsp butter
- 1 cup white wine
- 1/2 cup fresh chopped parsley
- 2 lbs linguini

Salt, pepper and red seed pepper to taste

Directions

1. In a medium skillet heat olive oil and garlic, then add clams and wine and cook until all clams have opened. Discard any unopened clams and then remove the clams.
2. Add canned clams and the bottle of juice, Season with salt, pepper and red seed pepper, add parsley and butter and cook until sauce begins to thicken.
3. Pasta; bring 6 quarts of water to a boil, add salt and cook linguini until desired tenderness, about 8 to 10 minutes.
4. Pour clam sauce over pasta and garnish with the fresh clams.

Recipe by Angelo Lutz

As seen on, Cooking with The Kitchen Consigliere
www.KitchenConsigliere.com