

SA – Heading Out

Spaghetti con Vongole

Ingredients:

- 2 large cloves garlic, finely chopped
- 1 small dried red chili pepper, crushed, or a pinch of red pepper flakes
- 1/3 cup olive oil
- 3 pounds small hard shell clams
- 1 cup clam juice
- 1 cup dry white wine
- Salt
- 1 pound spaghetti or linguine
- 1 cup fresh Italian parsley leaves, finely chopped

Method:

In a large saucepan over medium heat, warm the garlic and chili in the olive oil until the garlic is golden brown, about 1 minute.

Add the clams, clam juice and wine. Cover and simmer over medium heat, shaking the pan occasionally until all the clams open.

While the clams are simmering, bring a large pot of salted water to a boil. Add the pasta and cook, stirring frequently, until al dente. Drain the pasta and transfer to a large bowl. Add the clam sauce and parsley and toss well. Serve immediately.

