

Linguine

Contributed by
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1 pound linguine

2 cans chopped clams (including juice)

5 cloves garlic loosely crushed or halved

5 Tablespoons Oil

1 bunch Italian chopped parsley

1 cup dry white wine

a sizable pinch each of thyme and basil

salt and pepper to taste

1. Heat the oil over medium heat and add the garlic. Fry for a few minutes until the garlic shows the first signs of browning, then remove and discard the garlic.
2. Add wine and juice from both cans of clams (reserving clams). Add 1/2 the parsley and the salt and pepper. Allow to reduce for 15 to 20 minutes. Add the thyme and basil toward the end of cooking.
3. Prepare the linguine. When the linguine is almost ready, remove clam broth from heat.
4. Add clams to broth and let them sit for 3 or 4 minutes. *(If you cook them in the broth they'll turn rubbery. You just want to warm them.)
5. Toss clams and broth into a preheated ceramic bowl with linguine and the other half of the parsley. (You can preheat the bowl by putting hot water in it for 2 to 3 minutes.)