

# Linguini Con Vongole

## INGREDIENTS

2 Tbsp Kosher/sea salt

1 lb of Linguini

1/3 cup olive oil

3 garlic cloves, thinly sliced

1 teaspoon crushed red pepper flakes

1 cup dry white wine

3 pounds cockles, Manila clams, or littlenecks- scrubbed

1 cup of fresh clam juice (ask fish monger to open 3 chowder clams and place meat and juices in a container)

1 cup roughly chopped fresh Italian flat-leaf parsley (set aside two tbsp for garnish)

Extra virgin olive oil

## PREPARATION

While you are cooking the clams/sauce, you will be preparing the pasta as well.

**Pasta** - Bring 4 quarts of water to a boil in a 5-quart pot. Add salt to boiling water; add pasta. Cook pasta 'al dente', stirring occasionally, for about 6 minutes. Drain pasta, reserving 1 cup of pasta water.

**Clams/sauce** - Chop chowder clam meat and add set aside with clam juice. Heat 1/3 cup of olive oil in a large skillet over medium heat. Add garlic and red pepper flakes; cook, swirling pan often, just until garlic is golden. Add wine, fresh clam juice with chopped clams and cockles; increase heat to high. Cover skillet and cook until clams open and release their juices, 3-6 minutes, depending on size of clams. As clams open, using a slotted spoon, transfer clams to a bowl leaving the juices in the pan.

Bring the remaining liquid to a boil. Add cooked pasta to pan. Cook over high heat, tossing constantly for about 1 minute, allowing the pasta to absorb the juices but remain al dente. Add parsley; mix well and transfer pasta to a large serving bowl. Pour clams and any juices from bowl over pasta, and toss to combine. (Add reserved pasta water if sauce seems dry.) Garnish with additional parsley and finish with a generous coating of extra virgin olive oil.