

BASE

ESSENTIALS

Linguine with Clams			
Ingredients:	Quantity	Unit	Notes
Base Essentials Clam Base	4	Tbsn	
Linguine	1	lb	Uncooked
Water	3	qts	
Olive Oil	6	Tbsn	
Shallot	1/2	cup	
Garlic Cloves	6	ea	finely chopped
White Wine (Dry)	1	cup	
Red Pepper Flakes	1/2	tsp	
Littleneck Clams	2	lbs	
Unsalted Butter	3	Tbsn	
Lemon Zest	1	tsp	
Fresh Lemon Juice	1	tsp	
Fresh Parsley	1/4	cup	
Salt & Pepper			To Taste

1. Add the Base Essentials Clam Base to the water, bring to a boil, add pasta, cook, drain and set aside
2. Heat olive oil over medium heat in a large pan, add garlic and shallots, cook for 1 minute
3. Add in white wine, pepper flakes, clams and parsley, cover and cook for 6-8 minutes or until the clams are opened
4. Add the cooked pasta and toss
5. Season with Salt & Pepper to taste
6. Add the lemon juice and lemon juice, toss again and serve

