

Linguini with Clam Sauce

Ingredients

- ¼ cup olive oil
- 1 medium onion, chopped
- 4 cloves garlic, chopped
- 1 cup white wine or sherry
- 2 small cans chopped or minced clams, juice reserved
- 1–2 teaspoons dried basil
- 2 Tablespoons chopped fresh Parsley
- Black Pepper to taste
- 12oz. box fettuccini or linguini

Mise en place! (Everything in its place)

Directions

1. Sauté onions in olive oil until soft (5-8 minutes).
2. Add garlic; cook for 1 minute.
3. Add wine, reserved clam juice, basil and black pepper.
4. Simmer, uncovered, until liquid is reduced by 2/3 (10-15 minutes).
5. While sauce is reducing, cook pasta according to package directions.
6. When sauce has been reduced to proper consistency, add clams and continue to simmer just until clams are heated through.
7. Add parsley and serve over pasta. Garnish with additional parsley.

[Link to Video](#)