



Linguine with Clams

Courtesy of Edible Seattle by Tracey Ryder and Carole Topalian

Pairs with Estate Chardonnay

2 Tablespoons Extra Virgin Olive Oil	¼ teaspoon crushed red chile flakes
2 Tablespoons unsalted butter	1 cup dry white wine
1 medium onion, very finely chopped	½ cup bottled clam juice
5 cloves garlic, very finely chopped	1 pound linguine
1 teaspoon dried oregano	2 pounds little neck clams or cockles
¼ teaspoon fresh ground pepper plus more if needed	½ cup finely chopped flat-leaf parsley Kosher Salt if needed

Bring to a boil a large pot of salted water. In a large saucepan or stockpot, heat the oil and butter over medium heat until the butter is melted. Add the onion and cook, stirring occasionally, until softened about 5 minutes. Add the garlic, oregano, pepper, and chile flakes and cook, stirring frequently, for one minute. Add the wine, increase the heat to medium-high, and cook stirring occasionally, until the wine is reduced by about half, 2 to 3 minutes. Stir in the clam juice and adjust the heat to keep the liquid at a simmer.

Add the linguini to the boiling salted water and cook until barely tender but not yet al dente. Reserve ½ cup of the pasta cooking water; set aside. Drain the linguine into a large colander.

While the pasta is cooking, stir in the clams and parsley into the simmering sauce. Cover the pan with the lid and cook until the clams have opened, 5 to 6 minutes. Discard any unopened clams. Add the drained linguine to the sauce and clams simmering in the pan. Increase the heat to medium-high and cook, tossing the pasta with the sauce and clams, until the linguine is cooked to al dente and has absorbed most of the sauce, about 2 minutes, adding some of the pasta cooking water if the linguine is too dry. Taste and adjust seasoning, adding salt as needed. Serve immediately.

Serves 4-6.

