

Clams with white wine and spaghetti



Recipe and Directions

24 fresh New England Clams
2 Tb Butter, 2Tb Olive Oil
2 large garlic cloves. minced
1/2 cup dry white wine
1/2-1 tsp red pepper flakes
1/4 cup flat leaf parsley
chopped
Freshly ground black pepper
3/4 of a box of any spaghetti,
cooked al dente

In large saute pan on medium heat, melt butter and olive oil, add garlic cook for a couple minutes, Add clams, wine, red pepper and black pepper. cover and cook until clams open about 2-3 minutes. Add cooked pasta and sprinkle with parsley.

Serve with a bagette and enjoy!