

# 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!