

## LINGUINE AND CLAM SAUCE

4 LBS OF CHERRYSTONE OR MANILA CLAMS (ONE LB/PERSON)  
1/3 LB PANCETTA  
OLIVE OIL  
4 CLOVES OF GARLIC  
4 SCALLIONS  
RED PEPPER FLAKES  
DRY WHITE WINE  
FRESH THYME  
ITALIAN PARSLEY  
1 1/2 LBS OF LINGUINE OR SPAGHETTI

BRING WATER FOR PASTA TO A BOIL. ADD 4 TB SEA SALT.

CUT PANCETTA INTO 1/2 INCH PIECES. ON A MEDIUM FLAME, BROWN IN 1/4 CUP OLIVE OIL IN A DEEP-SIDED FRYING PAN OR DUTCH OVEN,

WHILE PANCETTA IS COOKING, THINLY SLICE GARLIC. ROUGHLY CHOP SCALLIONS. ADD TO THE PAN, REDUCE HEAT AND COOK UNTIL SOFT BUT NOT BROWNEED.

ADD A FEW SPRIGS OF FRESH THYME AND A HEALTHY PINCH OF RED PEPPER FLAKES.

PUT IN ALL THE CLAMS. SALT AND PEPPER. POUR IN ONE CUP OF WHITE WINE. COVER. RAISE HEAT TO MEDIUM.

PUT PASTA IN THE PASTA POT.

COOK CLAMS UNTIL THEY ALL OPEN, SHAKING THE PAN OCCASIONALLY. ABOUT 6 MINUTES.

WHEN THEY ARE DONE, REMOVE THE CLAMS WITH A SLOTTED SPOON AND PLACE IN A BOWL. DISCARD ANY CLAMS WHICH HAVE NOT OPENED.

AS THE PASTA BOILS, WHITE FOAMY STARCH WILL RISE TO THE TOP. SCOOP UP ABOUT 1/2 CUP OF THE STARCHY WATER POUR INTO THE PAN WHERE YOU'VE COOKED THE CLAMS.

COOK THE PASTA UNTIL IT IS A LITTLE UNDERDONE. DRAIN.

RAISE HEAT TO HIGH AND SHAKE THE PAN SO THE WATER MIXES WITH THE OLIVE OIL AND CLAM JUICE. LET ABOUT HALF THE LIQUID EVAPORATE,

PUT THE CLAMS BACK IN THE PAN. ADD PASTA. REDUCE HEAT. SHAKE GENTLY AND COOK UNTIL PASTA IS DONE.

ROUGHLY CHOP A HANDFUL OF PARSLEY LEAVES AND SPRINKLE OVER THE PASTA AND CLAM SAUCE. SERVE IMMEDIATELY WITH A CRUSTY BREAD AND SIMPLE GREEN SALAD.

SERVES 4 AS A MAIN COURSE