

Linguine and Clams (White Wine Sauce)

- 25-26 ounces of canned chopped **clams** and their juice (Use half of the large can)
- 1/2 cup extra-virgin **olive oil**
- 10-15 **garlic** cloves, minced
- One bunch chopped **green onions**
- 1 lb sliced white **mushrooms**
- 1 cup dry **white wine** (your choice)
- 1 teaspoon of **hot pepper flakes**, as needed
- 2 tablespoons chopped fresh (or dried) **oregano**, as needed
- Load up with **ground pepper**, as needed
- Quarter cube **butter**
- 3-4 tablespoons fresh (or dried) **parsley**, as needed
- 1 pound **linguine**
- **Parmesan cheese**, fresh grated

Hint: change measurements and ingredients to fit your taste and needs!

Utensils/equipment needed:

Large no-stick pasta pot w/pasta ladle

Large no-stick saucepan with lid

Silicone stirring spatula

Garlic press & pepper mill

Measuring spoons

Cutting board with sharp knife

One-cup measure for wine

Small colander for clams/juice

Cheese grater

Large colander for linguine

Large serving bowl-use pasta ladle

1. Get everything ready to go (chop, mince, measure, etc.)
Best if everything is fresh!
2. Start water to boil for linguine in the large no-stick pot.
3. In a non-reactive large saucepan over medium heat, combine olive oil, garlic, wine, hot pepper flakes, oregano, ground pepper, green onions and mushrooms. Continue to stir-silicone spatula. Adjust heat as needed.
4. Take extra clam juice and add to large pasta pot of boiling water. Also add a little olive oil.
5. Add clams to saucepan. Continue to stir and cover. Towards the end of cooking process, (3-4 minutes) stir in butter and parsley.
6. Meanwhile, cook linguine in the large pasta pot of boiling water/clam juice, until tender but still firm, 8-10 minutes; drain.
7. After using large colander, dump drained pasta back into pasta pot. Add white clam sauce to top. Use pot to mix everything and serve out of pot. Adding and stirring in Parmesan cheese to pot helps pull everything together. If serving four or more, pour mixed pasta into a large beautiful serving bowl.
8. Be careful with hot pepper flakes! Know your group! You may want to cut back.