

# Linguine with Clam Sauce

Rachel Leslie

## Why the Recipe is Special

This has been the main dish of my family's Christmas Eve for as long as I can remember. The recipe is from my Noni and part of our Italian-American family's tradition of having the Feast of the Seven Fishes on Christmas Eve. In our family, that means having seven different types of fish as part of the meal, which have taken many variations over the years. Since my Noni passed, we cook this together with her pasta maker.

### Ingredients

#### Clam Sauce

- 1/2 cup olive oil
- 4 tbsp butter
- 3 cloves garlic
- 3 flat cans (6.5 oz) of chopped or minced clams in clam juice
- 2 tbsp prepared pesto
- 1/2 cup white wine or sherry
- 1/2 cup chicken broth
- 2 tbsp chopped parsley (garnish)

#### Pasta

- 1 package linguine noodles (or make your own!)
- Parmesan cheese for serving

### Directions

Strain and rinse canned clams (check for shells).

Sauté garlic, olive oil and butter (don't let the garlic burn!).

Add clams and sauté a few minutes.

Add pesto, wine (or sherry) and chicken broth.

Simmer for 20 minutes.\*

\*Add a little bit of flour mixed with cold water to thicken up the sauce if needed/desired. But just a little at a time!

\*\*\*\*\*

While sauce is simmering, cook linguine.

Toss pasta with warm sauce and top with parsley and Parmesan!