

# Linguine with Littleneck Clam Sauce

*Serves 4:*

## Ingredients

2 dozen littleneck clams  
flour or cornmeal  
2 tablespoons olive oil  
2 tablespoons sweet butter  
6 to 8 garlic cloves, thinly sliced  
1 teaspoon red pepper flakes  
large sprig of thyme  
1/2 cup white wine  
8 ounces minced fresh clam meat, optional  
1/2 lemon, juiced  
1 pound linguine  
kosher salt and freshly ground black pepper  
2 tablespoons italian parsley, finely chopped

## Preparation

Rinse and scrub clamshells well, place in bowl, add large pinch of flour, and cover with water. Place a large sauté pan over a medium low flame, and heat olive oil and 1 tablespoon butter. Add sliced garlic and red pepper flakes, and sauté until garlic is just translucent. Add the clams, which have been drained and rinsed, a large sprig of fresh thyme, and white wine. Raise heat slightly, cover pan and cook until clamshells begin to open, about 8 to 10 minutes. Discard any clams that don't open.

Meanwhile, bring a large pot of water to boil and add a generous handful of salt. Cook linguine according to package directions, until al dente. Drain pasta, reserving 1 cup of the cooking liquid.

Remove cover from sauté pan and lower heat. If adding fresh minced clams to sauce, cook them gently for 4 minutes. Finish sauce with 1 tablespoon butter and fresh lemon juice; taste and season if necessary. Mix cooked pasta directly into pan. Add some of the reserved pasta water, if needed, to fortify sauce. Sprinkle with fresh parsley and ladle into individual bowls; serve Buttery Garlic Ciabatta alongside.

# Buttery Garlic Ciabbata

*Serves 4:*

## Ingredients

1 stick unsalted butter  
3 to 4 garlic cloves  
kosher salt and freshly ground black pepper  
large loaf of ciabbata

## Preparation

Preheat oven to 425 degrees.

Bring stick of butter to room temperature.  
Using a garlic press, mash 3 to 4 cloves of garlic and mix into butter.  
Season to taste with kosher salt and freshly ground black pepper.

Split a large loaf of ciabbata bread in half and generously spread butter on both halves.  
Toast bread in oven for 10 to 15 minutes, until butter is bubbling and bread is golden brown.  
Cut loaf halves horizontally into slices.

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