



Linguine with Clams

Serves 4

Ingredients

3 to 4 pounds littleneck clams, cleaned

1 pound linguine

1/4 cup olive oil , plus additional for serving

5 to 8 cloves garlic, chopped (quantity depending on how garlicky you like the dish)

1/4 to 1/2 teaspoon crushed red pepper flakes (more or less, to taste)

1 cup dry white wine (choose a bottle you'd drink)

1/4 cup fresh lemon juice (increase or decrease, to taste)

3 tablespoons unsalted butter

1/3 cup chopped fresh parsley , plus 2 tablespoons for garnish

kosher salt

Directions:

Cook linguine in a large pot of salted boiling water until it's about a minute shy of al dente, about 8 minutes (pasta will finish cooking in the clam sauce and should have a little firmness to it).

While the pasta is cooking, heat 1/4 cup of olive oil in a deep skillet. Add garlic and red pepper flakes and cook, stirring, until garlic is lightly browned and fragrant, about 1-2 minutes.

Add white wine, lemon juice, and clams, cover pan, and steam over medium-high heat until clamshells have opened, about 5-8 minutes.

Gently shake the pan occasionally. (A few clams might need a little extra time. Discard any clams that don't open after 10-13 minutes.)

Tent the bowl of cooked clams with foil.

Reserve 1/2 to 1 cup of pasta water before draining the linguine. When all the clams are cooked and removed from the pan, whisk 3 tablespoons of butter into the simmering steaming liquid.

Add the drained linguine to the pan, tossing to coat. Cook for about 2 minutes, until linguine is al dente. If the linguine looks dry at any point, stir in some of the reserved pasta water, as needed.

Stir the chopped parsley into the pasta. Season to taste with salt, additional red pepper flakes, and lemon juice, if needed.

At this point, you can either remove the clams from their shells and stir the meat into the pasta, or serve the pasta tossed or topped with the whole clams for guests to de-shell in their bowls.

Garnish the dish with a drizzle of olive oil, fresh lemon wedges, and the remaining parsley. Serve immediately with crusty bread for dipping.