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Clam Sauce for Linguine

Yield: 2 Quarts
Portions: 16

Ingredients

Quantity

Directions

Olive Oil
Garlic, chopped

1 cup
4 oz.

In a large pot saute' garlic in olive oil until golden brown.

Water
MAJOR CLAM BASE
Parsley, chopped
Oregano, fresh

2 qts.
2 oz.
1/2 cup
2 tbl.

Add water, clam base, parsley, oregano, and pepper to pot. Simmer over medium heat for ten minutes.

Clams, chopped

4 cups

Add clams, including juices, to pot and simmer on low heat for five minutes. Over-cooking will make the clams tough. Serve over linguine.



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Enjoy!