

Spaghetti alle vongole



INGREDIENTS

1 lb. Spaghetti
4 tbs. olive oil
4 cloves garlic
2 lbs. little neck clams
1 pinch peperoncino
1 tbs. parsley, chopped

Preparation

Let the clams drain in cold water for at least one hour. Steam the clams in a large pot until they open up. Do not overcook or they will get chewy. Remove from heat and cool. Remove the clam from the shell. Pass the broths that have formed through a fine sieve or cheesecloth. Put the shelled clams into the strained broth and set aside.

In a sauté pan warm the oil, add the crushed garlic and a pinch of peperoncino and remove the garlic when browned. Add 2/3 of the clam broth, reduce by 1/3 and add the remainder of the broth with the clams, the chopped parsley and remove from fire.

Cook linguine in plenty of salted water. When al dente, strain the pasta, toss with the clam sauce over a high flame for 2 mins. and serve.