

# Grand View Lodge

## Linguini alle Vongole

Linguini pasta with clams  
and white wine sauce

### Ingredients

- 4 cups linguini pasta (*cooked*)
- 2 lbs clams on the shell
- 2 cloves garlic (*minced*)
- 1 shallot shallot (*diced*)
- 1 cup white wine
- 2 tbs parsley (*chopped*)
- 2 tbs butter
- 1 tbs extra virgin olive oil

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### Directions

In a saute pan, on medium heat, add the olive oil, shallots and garlic.

Cook for 2 minutes.

Add the fresh clams and saute for one minute.

Add the white wine, cover the pan and let the clams cook for two minutes.

Add the pasta, butter and fresh parsley. Combine well and season with salt and pepper to taste.

### Chef Notes

You can add diced tomatoes, crispy pancetta or even spring vegetables if you like.

