



RECIPE OF THE MONTH

Linguine with Clams (*Linguine con le Vongole*)



Possibly the most underestimated shellfish we grow, our fresh little Manila clams are deliciously sweet and briny. We love them steamed as an appetizer, or tossed in with linguine.

Linguine with Walker Creek Manila Clams

YIELD: 4–6 servings

Adapted from Mario Batali

1 pound WALKER CREEK MANILA CLAMS, washed
3 tablespoons kosher or coarse sea salt
1 pound linguine
12 tablespoons extra-virgin olive oil
4 cloves garlic, thinly sliced
1 teaspoon red pepper flakes
1 cup dry white wine
1 (14-ounce) can whole San Marzano tomatoes in juice, juice reserved and tomatoes coarsely chopped
1/2 cup plus 2 tablespoons fresh flat-leaf parsley, coarsely chopped

Gently wash your clams under clean, cold water. Scrub with a fiber brush if necessary. When washing clams, place in bowl and cover with cold fresh water. Briskly agitate clams and discard any that are gaping open or dead. Repeat this until all clams appear clean (about four times).

In large pot over moderately high heat, combine 8 quarts of water to boil and salt. Bring to boil, then add linguine and cook to 1 minute short of al dente according to package directions (pasta should still be quite firm).

Meanwhile, in large sauté pan over moderately high heat, heat 6 tablespoons extra- olive oil until hot but not smoking. Add garlic and sauté until just golden, about 30 seconds. Add clams and 1 tablespoon red pepper flakes and sauté 1 minute. Add wine, tomatoes and juice, and 1/2 cup parsley and simmer, uncovered, just until clams open, 7 to 8 minutes.

Reserve 1/2 cup cooking water, then drain linguine and add to pan. Simmer, tossing occasionally, until linguine is just tender, about 1 minute. If necessary, add some of reserved cooking water to keep moist. Remove from heat. Add remaining 2 tablespoons parsley and extra-virgin olive oil, tossing to coat. Transfer to serving dish and serve immediately.