

## Spaghetti with clam sauce

2 T. olive oil

$\frac{1}{2}$  c. chopped onion

$\frac{1}{4}$  c. clove garlic or garlic powder ( $\frac{1}{4}$  tsp)

$\frac{1}{4}$  t. basil, 1 bay leaf

1 t. salt

$\frac{1}{8}$  t. pepper

2 t. Parmesan

1 can (28-oz) diced tomatoes

1 can (6-oz) tomato paste

1 c. white wine

4 2 T. Parsley

2 cans (6-oz) minced clams

coarsely spaghetti (follow box directions)  
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1. Sauté onion and garlic in oil. Then add bay leaf, basil, salt, pepper, brown sugar, tomatoes, tomato paste, wine, parsley, and liquid drained from canned clams; simmer clams.

2. Simmer uncovered, stirring occasionally, 30 min. - 1 hr. Mix in clams.

3. Serve over cooked spaghetti noodles.