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Linguini with Clams

Treat the seafood lover in your family to this wonderfully simple linguine with clams recipe from chef Mario Batali's ["Molto Gusto"](#) cookbook.

Also try: [Broccoli Rabe with Mozzarella Crema](#), [Penne alla Puttanesca](#), and [Spaghetti con la Sarde](#)

Photo credit: Quentin Bacon

INGREDIENTS

Serves 6.

Coarse salt

6 tablespoons extra-virgin olive oil

3 cloves garlic, minced

6 tablespoons dry white wine

1 tablespoon crushed red-pepper flakes

1 pound small clams, such as Manila, or cockles, scrubbed

1 pound dried linguine

1/3 cup coarsely chopped fresh flat-leaf parsley

DIRECTIONS

1. Fill a large pot with water and bring to a boil over high heat. Add 3 tablespoons salt; return to a boil.
2. Meanwhile, heat oil and garlic in a large pot over medium-high heat. Cook, stirring, until garlic is softened, about 1 minute. Add wine, red-pepper flakes, and clams. Cover and cook, shaking the pot occasionally, until clams open, about 5 minutes. Transfer clams to bowl as they open; discard any unopened clams.
3. Add pasta to boiling water and cook, according to package directions, until just al dente. Drain, reserving about 1/2 cup pasta water.
4. Add the pasta and 1/4 cup reserved pasta water to the clam broth; stir and toss over medium heat until pasta is well coated, adding a splash or two more of reserved pasta water, if necessary, to loosen the sauce. Stir in clams, with their juices, and toss until just heated through. Stir in parsley and serve immediately.

First published April 2010

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