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Linguine with White Clam Sauce

The secret to this simple and satisfying pasta dish is boiling the linguine until it's just al dente, so that it will absorb plenty of the briny, winey sauce when the two are cooked together, along with tender chopped clams, just before serving.

SERVES 4

INGREDIENTS

⅓ cup extra-virgin olive oil
3 cloves garlic, thinly sliced
2¼ lb. littleneck clams, cleaned
⅓ cup dry white wine
½ tsp. crushed red chile flakes
1 lb. linguine, cooked to al dente, plus ½ cup cooking water, reserved
2 tbsp. finely chopped parsley
Kosher salt and freshly ground black pepper, to taste
3 tbsp. unsalted butter
Crusty Italian bread, for serving



Credit: Landon Nordeman

INSTRUCTIONS

Heat oil in a 12" skillet over medium heat. Add garlic, and cook, stirring, until fragrant, about 1 minute. Add clams, wine, and chile flakes, cover immediately, and cook, shaking pan occasionally, until clams open, about 8–10 minutes. Transfer clams to a cutting board, letting them drain back into the skillet as you remove them, and remove meat from shells; roughly chop meat and return to skillet. Add pasta, reserved pasta water, parsley, and salt and pepper, and toss until pasta is heated through, about 2 minutes. Add butter, and toss until melted; serve immediately with bread.

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