

Karen sent this recipe from her friend Linda Yip
on 10/11/15. Karen said that she uses half butter and
half olive oil, and she adds some parmesan and pecorino
cheese before serving.

tomato sauce and toss gently. Serve immediately. Yield: 4 to 6 servings. Grated Parmesan cheese may be added to the pasta before serving.

Linguine with Garlic Clam Sauce

- 1/2 cup olive oil or butter
- 4 or more cloves fresh garlic, minced
- 3 cans (6 1/2 ounces each) chopped clams
- 1/4 teaspoon salt
- 1/4 teaspoon pepper
- 1/4 teaspoon thyme
- 1 pound linguine
- 1/4 cup chopped parsley

Heat oil in large skillet over moderately high heat. Add garlic and saute until golden, being careful not to burn. Add clam juice, drained from clams, salt, pepper, and thyme. Simmer slowly to blend flavors. Cook linguine until al dente.

Cook linguine following directions on box. Drain and add to cooking sauce. Toss gently. Garnish with parsley. Serve immediately. Grated parmesan cheese may be added to the pasta before serving.