

### Spaghetti with Clams

(SERVES FOUR)

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|-------------------------------|-------------------------------|
| ¼ pound (115 g) butter        | 1 cup (¼ L) clam juice, fresh |
| ⅓ cup (¾ dL) olive oil        | or bottled                    |
| ½ teaspoon freshly ground     | Salt                          |
| pepper                        | 1 pound (450 g) spaghetti     |
| 1 teaspoon oregano, crumbled  | ½ cup (1 dL) freshly grated   |
| 2 tablespoons basil, crumbled | Parmesan cheese               |
| 3 cloves garlic, minced       | 3 tablespoons minced parsley  |
| 1½ cups (3½ dL) minced        |                               |
| clams, fresh or canned        |                               |

Melt the butter in a skillet and add the olive oil, pepper, oregano, basil, garlic, clams, and clam juice. Simmer for 30 minutes. Add salt to taste. Warm a large bowl while you cook the spaghetti. Drain the spaghetti, put it into the bowl, and add the clam sauce. Toss with the cheese and parsley and serve immediately.

Can make clam sauce earlier and let it cool. Then can remove some of the oil that floats to the top.

The Fannie Farmer Cookbook,  
12th edition, Revised by  
Marion Cunningham and  
Veri Laber,  
Alfred A. Knopf,  
New York; c1979.