

## Clam Linguini

- 3 tbs butter
- 1 tbs fresh chives, chopped  
(okay to substitute green onions if needed)
- 1 tbs fresh basil, chopped
- 1 tbs fresh parsley, chopped
- 3-4 tbs flour
- 1/2 cup dry white wine (Fume Blanc works well)
- 3 cans chopped clams (6.5 oz. in clam juice)
- 4-6 oz fresh mushrooms, sliced
- 1 medium-sized sweet onion, coarsely chopped

In a deep skillet, sauté chives, basil and parsley in butter. Slowly add flour, stirring constantly. The goal is to form a thick "paste" of flour, butter and herbs. Add wine, along with just the juice from the clams, mixing thoroughly with the flour/herb paste to form a smooth sauce. Feel free to use more wine if needed.

Add mushrooms and onion. Simmer over medium heat until vegetables are done (typically about five minutes), adding clams for the just last 2-3 minutes.



A recipe from Dan Delcollo's web site  
[www.delcollo.us/recipeindex.html](http://www.delcollo.us/recipeindex.html)

Serve over pasta, optionally sprinkling with grated parmesan and chopped green onions.

Obviously you can pour this over practically any kind of pasta, but we typically use linguini. The sauce itself takes only 10-15 minutes to prepare, so you may want to start boiling water for the pasta at the same time.

Serves four

Jeff B



A recipe from Dan Delcollo's web site  
[www.delcollo.us/recipeindex.html](http://www.delcollo.us/recipeindex.html)