

Linguini with Clam Sauce

- 6 anchovy fillets
- 1 shallot, minced
- 2 cloves of fresh garlic, chopped
- 1 tablespoon of butter
- 1 – 2 tablespoons parmesan cheese, your call
- 2 teaspoons of basil olive oil
- 1 tablespoon of dry white wine
- 1 teaspoon dried basil
- 1 can of clams with juice
- 1 teaspoon of fresh parsley
- Fresh cooked linguini (preferred but any pasta will work)
- Salt and freshly ground black pepper

Heat basil olive oil in a non-stick sauté pan on medium heat. Sauté anchovies until they break up and dissolve into the oil. Melt butter then add shallots and garlic. Sauté for about 3 minutes, until shallots and garlic are soft but not brown. Add clams, including the juice from can, basil and parsley, stirring to combine. Add white wine and reduce slightly about 3 minutes. Add enough parmesan cheese to thicken sauce just a bit (keep in mind that the sauce is supposed to be on the thin side). Season with salt and pepper to taste. Serve over freshly cooked linguini with garlic bread for optimal results.