

Linguine with Clams

<http://userealbutter.com/2014/12/09/linguine-with-clams-recipe/>
from Stanley Tucci via [Epicurious](#)

1 lb. linguine, cooked al dente
1/2 cup + 1 tbsp olive oil
2 tbsps unsalted butter
6 cloves garlic, minced
1/4 cup dry white wine (I used 1 cup)
24 littleneck or chowder clams (I used 36 pasta neck clams), scrubbed clean
2 tbsps fresh Italian (flat-leaf) parsley, chopped
kosher salt
black pepper, freshly ground

In a large sauté pan or stockpot with a tight fitting lid, heat the olive oil and butter over medium high heat. When the fat is hot, add the garlic and sauté for 2 minutes. Pour in the wine and let it cook for 2 minutes. Add the clams and 1 tablespoon of the parsley to the pot. Cover with the lid and cook until the clams open – about 5 minutes. If they don't all open, keep cooking the clams (covered) for an additional minute until they are all open (the dead ones usually open up before cooking and should be discarded). Season with salt and pepper. Spoon the sauce and clams over the cooked pasta and garnish with remaining tablespoon of parsley.