



Classic White Clam Sauce

Boost the flavor with clam broth in this classic pasta sauce. Serves 4-6

- 1 lb linguine
- 4 Tbsp extra-virgin olive oil
- 4 Tbsp unsalted butter
- 3 cloves garlic, minced
- 1 envelope St. Ours Clam Broth
- ½ cup dry white wine
- ½ cup fresh parsley, chopped
- 1 Tbsp fresh basil, chopped
- 2 cups chopped clams fresh, frozen, or canned*
- ¾ cup grated cheese, optional

Cook the linguine to al dente, save 1 cup of water, drain pasta, set aside. Dissolve St. Ours Clam Broth in the pasta water, set aside. On medium hi heat melt butter with olive oil then add St. Ours Clam Broth and wine, bring to a boil. Add clams and garlic, return to boil. Add pasta, parsley and basil cook 2 minutes, stirring to heat and cover pasta with sauce. If desired, toss with grated cheese to thicken the sauce.

*For frozen clam meat thaw 2 cups or use 4-6.5 oz cans of clams, drained. To use fresh clams see our "About Clams" tab.