

CLAMS WITH LINGUINI with White Wine and Thyme

Clams are my favorite shellfish, I love their texture and intense ocean-y flavor. Whipping up a big pot of clams with thyme, white wine, shallots, garlic and lemon zest is easy and rewarding. Don't forget a fresh baguette to soak up the wonderful broth.

Ingredients.

- 1 Tbs. extra virgin olive oil
- 2 Tbs. butter, plus 1Tbs. for finishing the dish
- 2 1/2 lbs. clams (scrubbed and cleaned)
- 1 large shallot, minced
- 3 cloves garlic, minced
- 3/4 cup pinot grigio
- 5 sprigs fresh thyme
- 1/2 lb. linguini pasta
- zest of one lemon
- kosher salt
- freshly ground black pepper

Directions.

Bring a large pot of salted water to a boil.

Melt the olive oil and 2 tablespoons of butter in a large pot (that has a tight fitting lid) over medium high heat. Add the shallot and sauté until soft, about 3 minutes. Add the garlic and thyme and sauté until fragrant, about 1 minute. Season with a large pinch of salt and pepper.

Put the linguini in the large pot of boiling water. At the same time add the wine and clams to the large pot with the oil, butter, thyme and shallots. Put the tight fitting lid on the pot with the clams and steam for approximately 6 minutes or until all the clams have opened. Gently remove the clams from the pot with a slotted spoon and set on a large serving dish, discard any clams that have didn't open. Let the sauce continue to simmer and reduce while the pasta finishes cooking.

When the pasta has finished cooking transfer 3 tablespoons of the pasta water to the sauce. Drain the pasta and dump it onto the serving platter with the clams.

Whisk in the remaining 1 tablespoon of butter to the sauce and pour it over the pasta and clams. Gently toss to combine and coat the pasta and clams with the sauce. Finish the dish with the zest of one lemon. Serve immediately.

RECIPE BY KACIE MCMACKIN
www.withlovekacie.com

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