

Linguine with White Clam Sauce

Ingredients:

1 (10 oz.) can minced clams
3/8 c. vegetable oil
1 med. onion (sliced thin)
8 med. cloves garlic (minced)
5 tbsp. butter
2/3 c. dry white wine
2/3 c. chicken broth (Herbox granules)
1/2 tsp. oregano
1/2 tsp. crushed red pepper
4-5 tbsp. fresh parsley (chopped)
1 lb. linguine
2 tbsp. salt
4-6 qts. boiling water

Preparation:

Drain liquid from clams and reserve.
Heat vegetable oil in a medium saucepan.
Add onion and garlic; saute until tender, 3-5 minutes.
Stir in butter, wine, chicken broth, oregano, red pepper and reserved clam juice;
simmer uncovered about 20 minutes.
Add drained clams and parsley to sauce and heat gently.
Cook spaghetti in boiling salted water until al dente.
Drain in a colander.
Serve with sauce.