

Lyn`s 15 Minute Clam Linguini

Lyn Yule - Manchester, NH

Treasure Classics - National LP Gas Association - 1985

Yield: 4 to 6 servings

*1/2 cup butter or margarine
2 cloves garlic, minced
1 teaspoon basil
2 tablespoons parsley
flakes
1 bottle (8 ounce) clam juice
1/4 cup dry white wine
(optional)
1 can (6-1/2 ounce) minced
clams with juice
1 tablespoon flour
2 tablespoons water
1 pound linguini (or
spaghetti)
Parmesan cheese*

Preparation Time: 5 minutes**Cook Time: 15 minutes**

In a saucepan, melt the butter. Add the garlic, basil and parsley. Cook for 2 minutes.

Add the clam juice, wine (optional) and clams. Mix well and heat through.

In a bowl, combine the flour and water into a smooth paste. Stir into the sauce. Cook and stir until thickened.

Meanwhile, cook the linguini according to package directions.

Pour the sauce over the cooked linguini and toss.

Serve with parmesan cheese.

Best when served with Italian bread and a salad.

Per Serving (excluding unknown items): 854 Calories; 92g Fat (94.8% calories from fat); 2g Protein; 9g Carbohydrate; 1g Dietary Fiber; 248mg Cholesterol; 939mg Sodium. Exchanges: 1/2 Grain(Starch); 1/2 Vegetable; 18 1/2 Fat.