

## Spaghetti & Clams

16 cherry stone clams, chopped up	1 onion, chopped
¼ cup vegetable oil	1 clove garlic, chopped
Few grains seeded hot pepper	Clam juice from the clams
1 pound spaghetti	

Fry the onion and garlic in the oil; add the seeded hot pepper. When done, add the clams and clam juice. Let come to a boil and turn off.

Cook spaghetti and when cooked, drain, and add clam mixture and mix well.

## Spaghetti With White Clam Sauce

1 medium onion, chopped fine	¼ cup dry white wine
1 large clove garlic, mashed	2 cans (6½ ounces each) minced clams, undrained
3 tablespoons oil	Salt and pepper to taste
1 tablespoon oleo or butter	1 pound spaghetti, cooked
¼ cup minced parsley	
¼ teaspoon oregano	

In saucepan sauté onion and garlic in oil and butter until tender but not browned, stirring occasionally. Add parsley, oregano and wine; simmer a few minutes to blend flavors. Discard garlic. Add clams just to heat. Season with salt and pepper. Serve over hot spaghetti in bowls. Serves 4.

**In Microwave Oven:** Cook oil, butter, onion and garlic in bowl 3 minutes. Add parsley, oregano and wine; cook 2 minutes. Add clams; cook until heated, about 1 minute. Add salt and pepper.

## Linguine With White Clam Sauce

2 dozen fresh or frozen small clams in shell	2 tablespoons margarine
1 cup dry white wine	Dash pepper
1 large clove garlic, minced	8 ounces hot cooked linguine
2 tablespoons olive or cooking oil	¼ cup snipped parsley
	Grated Parmesan cheese (optional)

Thaw clams, if frozen. Thoroughly wash clams in cold water. Place clams on rack in a kettle. Add the wine. Cover tightly and steam for 5 to 7 minutes or just till clams open. Strain broth through cheesecloth; reserve strained broth. Remove clams from shell (discard any that do not open); cut up clams. Set clams aside.

In large saucepan cook garlic in hot oil and oleo. Stir in the strained clam broth and pepper. Bring to boiling; reduce heat. Boil gently, uncovered, for 10 to 15 minutes or till liquid is reduced to ½ cup. Stir in clams; heat through. Toss clam mixture with linguine and parsley till well coated. If desired, sprinkle with grated Parmesan cheese. Makes 4 servings.