

# Linguine with Clams

## Ingredients

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1 lb Linguine  
1/4 c Olive Oil (plus 1 tablespoon)  
8 clv Garlic (slivered)  
1/4 t Red Pepper Flakes  
3 lb Manila Clams (scrubbed and rinsed well)  
1 c White Wine  
2 Lemons (juiced)  
3 T Unsalted Butter  
1/2 c Parsley (finely chopped)  
1 T Salt  
0 ds Pepper  
1/4 c Panko

## Instructions

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1.To clean clams place a rack into a large baking dish. Add clams in a flat layer on top. In a measuring cup mix 4 cups of water with 1 tablespoon salt until dissolved. Pour the solution into the pan, the liquid should go right above the clams mouth, do not submerge clams. Make more solution, if needed. Cover with foil leaving one corner open in a cool dark place for 1 hour.

2.After 1 hour, take the rack off. Rinse clams under fresh water and it is ready to use.

3.In a small pan add panko and 1 tablespoon olive oil and toast over moderate heat, tossing, until golden, about 3 minutes. Season with salt and pepper and transfer to a small bowl.

4.Prepare the sauce while the pasta is cooking to ensure that the linguine will be hot and ready

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when the sauce is finished.

5. Bring a large pot of water to a boil, add the pasta and cook for 8 to 10 minutes or until tender yet firm. Drain the pasta well.

6. Meanwhile, heat 1/4 cup olive oil over medium flame in a deep saute pan with a lid. Add the garlic and red pepper flakes; saute for 2 minutes. Add the clams, wine, and lemon juice. Cover and cook, shaking the pan periodically, until all the clams are opened, about 7 minutes. Discard any that have not opened.

7. Crank the flame up to medium-high heat. Add the hot, drained linguine to the pan; add the butter and season with salt and pepper. Toss the pasta with the clams until it is nicely coated. Shower with chopped parsley.

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8. Place clams in a large bowl and top each plate with bread crumbs.