

## Linguine alle Vongole

This is my grandfather's favorite dish, and he says I make the best he's ever had! Recipe courtesy of Terese Hollander-Esperas.

1 lb. Bionaturae whole-wheat linguine  
2 10 oz. cans Crown Prince whole baby clams  
2 c. clam juice  
6 cloves garlic  
3 T. olive oil  
pinch chili pepper flakes (optional)  
1/2 c. finely chopped Italian parsley  
1/2 c. white wine  
1/2 c. grated Parmigiano Reggiano

Wash and scrub the clams. Place in a pan with a little wine or water. Cover and cook until they open, about 2-5 minutes. Discard any that do not open. Set the clams aside and save their liquor. Strain the liquor if it is gritty. Sauté the chopped garlic in the olive oil on low heat. Be careful not to burn the garlic. Add the chili peppers, wine and clam liquor. Reduce. Meanwhile cook the pasta al dente in lots of salted boiling water. Drain in a colander. Do not rinse. Add the pasta to the pan and toss. Taste and season with sea salt and pepper. Add the clams in their shells (or take them out, and just leave a few in their shells for presentation). Toss with chopped parsley and a little Parmesan cheese. Serve with cheese on the side.