

TIM FARMER'S COUNTRY KITCHEN

CLAM LINGUINI

*24 clams
1 1/2 cups water*

Add clams to boiling water and place lid on top. Reduce to simmer and steam until they open. Remove from shells and chop meat into bite-sized pieces. Reserve clam liquid.

*Butter
1/2 onion
2 garlic cloves
Salt
Pepper
3 tablespoons flour
1/2 tsp Fresh basil & oregano
Parsley
1 1/2 cups clam juice
1/2 cup heavy cream
1/4 cup white wine
Pasta*



Melt butter in pan and cook onions until soft. Add garlic, salt and pepper and cook additional 2-3 minutes. Stir in flour to make a paste and season with fresh herbs. Take reserved clam liquid and mix with heavy cream. Pour into skillet and whisk together with flour paste until smooth. Pour in white wine and continue stirring over low heat. Cook pasta in boiling water according to package directions. Spoon clam sauce over top of pasta and serve with more fresh herbs and parmesan cheese on top.