

Tim Farmer's Country Kitchen

CLAM LINGUINE

*Box of Linguine
2 tablespoons olive oil
1 medium onion, chopped
3 shallots, chopped
4-5 garlic cloves
1 cup white wine
3 tablespoons fresh basil
3 tablespoons fresh oregano
2 tablespoons black olive
tapenade
1/4 cup clam juice
3/4 package of cream cheese
1/3 cup heavy cream
2-3 cans clams, drained
2 tablespoons balsamic vinegar*



Boil pasta according to directions. Add olive oil, onions and shallots to large pot on medium heat until transparent. Press garlic into pot and lightly brown. Add white wine and stir to reduce. Add spices, tapenade and clam juice while stirring. Stir in cream cheese, heavy cream, clams and balsamic vinegar. Pour over linguine and serve.

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