



Linguine Clams

Ingredients

1 lb. Linguine	Fresh Ground Black Pepper
2 Dozen Small Clams, In Shell	3-4 Tbsp. Butter
3 Cloves of Garlic, Chopped	Vito & Joe's Italian Extra Virgin Olive Oil
White Wine	
Sea Salt	

How to Prepare

Boil water in a pot on a stovetop. In another pot on medium heat, add 4-5 Tbsp. Vito & Joe's Italian Extra Virgin Olive Oil. Add in garlic and a pinch of salt and pepper. Add a splash of wine (about $\frac{1}{3}$ of a cup) and butter. Add in clams and cover.

Add the pasta to the pot of water and cover. Turn clams to high heat and cook for 6-10 minutes. Remove the pasta from heat. Drain the water, leaving the pasta in the pot. Place the pasta into the clams and stir together. Add a splash of Vito & Joe's Italian Extra Virgin Olive Oil. Crack pepper on top and stir. Serve hot.

Bon Appétit!