

### **Pasta with clams**

- 30 littleneck clams -or- 1 jar of clams
- Salt and pepper
- 1 package of linguini
- ¼ cup butter and a touch of olive oil
- 3 cloves of garlic, chopped
- Chopped Italian parsley

#### **Method:**

Steam the clams in a pan for 10 minutes. Cook pasta in salted water. In a large pan melt butter and add oil and garlic and cook for 30 seconds. Add clams and cook for about 1 minute. Add a little pasta water. When pasta is ready drain and add to clams. Cook until liquid becomes one with pasta. Add parsley, a squirt of lemon and serve!