



## Spaghetti with Clam Sauce

### Ingredients

- 1 pound spaghetti
- 1/2 cup extra-virgin olive oil
- 3 large garlic cloves, chopped fine
- 1/2 teaspoon crushed red pepper
- 2 pounds Manila clams (scrubbed)
- 1/2 cup chicken stock
- 1 cup bottled clam juice
- 3 tbsp flat-leaf parsley, chopped coarsely

### Directions

1. Boil a large pot of water and salt heavily (should taste like sea water).
2. Cook the spaghetti until barely al dente, 7 to 8 minutes. You will be cooking it more in the sauce later, so it is ok to undercook a bit at this point. Drain well.
3. Meanwhile, in deep skillet, combine the extra-virgin olive oil with the garlic and crushed red pepper and cook over low heat until the garlic is lightly golden, about 3 minutes. Be careful not to burn or dish will be bitter.
4. Add the clams, cover, and cook over high heat, stirring occasionally, until the clams open, 5 to 7 minutes. As they open, transfer them to a bowl with a slotted spoon.
5. Discard any clams that have not opened.
6. Add the chicken stock to the skillet and cook over high heat for a 4-5 minutes.
7. Add the clam juice, parsley and pasta and cook, tossing, until the spaghetti is al dente and most of the broth has been absorbed.
8. Transfer the pasta to a large platter, top with the clams and serve immediately.

Recipe by *Family Day* Chef Melissa Buchbinder: [www.thepinkaproncatering.com](http://www.thepinkaproncatering.com)

