



Island Clam Pasta with Tomatoes and Herbs

INGREDIENTS

1	lbs	Dry Pasta (Linguini or Fettuccini is recommended)
2	lbs	Fresh P.E.I. Clams
2	cups	Chopped Whole Peeled Tomatoes
2	oz	White Wine
2	tbsp	Minced Shallots
2	tbsp	Chopped Herbs (such as dill, chives, tarragon, and parsley)
1	tbsp	Olive Oil
1	tbsp	Minced Garlic
1	tbsp	Butter
a few	drops	Tabasco Sauce

PREPARATION *(Yields 4 portions)*

Cook the pasta in a large pot of boiling salted water until tender but a little firm (*al dente*). Cool the pasta and toss with 1 tbsp of the olive oil.

Heat 1 tbsp olive oil in a sauce pot and sauté shallots and garlic. Add Clams and white wine and bring to a simmer. Cover and steam for 4 - 7 minutes (depending on size).

When the Clams are open, remove them and keep them hot.

Reduce the liquid in the pot by one third, add the tomatoes, and simmer for two minutes. Add herbs, butter, Tabasco sauce, and season with salt and fresh cracked pepper and stir.

Re-heat the pasta in boiling water and place it into the sauce and toss together.

Place the pasta and sauce in pasta bowls and garnish with the cooked clams.



Steamed Clams with Tomatoes and Herbs

INGREDIENTS

- 2 lbs Soft Shelled Clams
- 2 cups Chopped Tomatoes
- 3 oz White Wine
- 2 tbsp Minced Shallots
- 1 tbsp Minced Garlic
- 2 tbsp Chopped Herbs (such as dill, chives, tarragon, and parsley)
- 2 tbsp Butter

PREPARATION *(Yields 4 portions)*

Melt 1 tbsp butter in a sauce pot and sauté shallots and garlic. Add clams and white wine and bring to a simmer. Cover and steam for 5 - 8 minutes (depending on size).

When the clams are open, remove them and keep them hot.

Reduce the liquid in the pot by one third, add the tomatoes, and simmer for two minutes. Add herbs, stir in the remaining butter, and season with salt and fresh cracked pepper.

Place the clams in a bowl and pour the tomato broth over top and serve with crusty French bread.