



TERLATO WINES

ALWAYS EXCEPTIONAL



Linguini with Sautéed Manila Clams

Serves 6

Ingredients

36 Littleneck Clams, Cleaned
3 T Extra Virgin Olive Oil
3 Cloves Garlic, Cut in Half
1 T Red Pepper Flakes
1/3 C White Wine
2 T Parsley, Chopped
1 Pound of dried linguini
Salt

Instructions

Bring large pot of water to a boil. Add 1 generous tablespoon of salt, and cook pasta according to package instructions. While the pasta is cooking, warm the olive oil in a deep skillet or saucepan; add garlic cloves, red pepper flakes and salt (to taste). Cook for 3-5 minutes over medium heat. Remove garlic cloves and discard. Add clams and 1/3 c. white wine and cook, covered for 2-3 minutes. Add chopped parsley and continue to cook for another 2-3 minutes, making sure all the clams have opened.

Drain pasta and add to pan with clams. Serve immediately, allowing about six clams per serving.

Wine Pairing: Terlato Friuli Pinot Grigio (a bright, refreshing, fuller bodied pinot grigio that is perfect with fish and shellfish).