

Clam Sauce for Linguine



1 cup **BELLISSIMO** olive oil
4 oz garlic, chopped
2 qts water
2 oz Clam base
1/2 cup parsley, chopped
2 tbl fresh oregano
4 cups clams, chopped

1. In a large pot, saute garlic in olive oil until golden brown.
2. Add water, clam base, parsley, oregano, and pepper to pot. Simmer over medium heat for ten minutes.
3. Add clams, including juices, to pot and summer on low heat for five minutes. Over cooking will make the clams tough.

Serving Suggestion: Serve clams and clam sauce over linguine.