

# THE OTHER SIDE OF THE SPATULA

Living a Tasty Life with Donna DelCora

## Linguini and Clams with Italian Sausage

### Ingredients:

- 1 pound ground Italian sausage meat (sweet, hot, or both)
- 1 1/2 cups extra virgin olive oil
- 6-8 cloves garlic
- 16 -ounces of fresh clam meat (sold in fish markets)
- 1 (8 -ounce) bottle of clam juice
- 1-pint cherry tomatoes halved
- 1 cup white wine
- 1/4 cup lemon juice
- Red pepper flakes (optional)
- 1/4 cup chopped fresh parsley
- 1 to 1 1/2 pounds linguini
- Salt and pepper to taste
- Reserve 1 cup pasta cooking water before draining



### Directions:

Place an 8-qt pot with generously salted water on the stove to boil.

1. In a nonstick pan, fry the sausage meat on medium heat until brown and crumbly. Drain on a paper towel; set aside
2. In a medium saucepan, heat the olive oil and add the sliced garlic until golden brown. If using, add your hot pepper flakes now. Garlic can be removed when browned or left in; your choice. (Neapolitans remove the garlic once it has done its job.) Now, add the halved cherry tomatoes to the oil and saute for 2-3 minutes.
3. Add the clam juice, wine, and lemon juice to the saucepan with the tomatoes. Simmer for 5 minutes. Taste for salt and pepper. Add the fresh parsley, sausage meat, and clams with their juices. Heat for 3-5 minutes and turn off the flame. Do not overcook clams.
4. Boil the pasta and cook until al dente. Reserve 1 cup of the cooking liquid. Strain.
5. Toss the pasta with the clam sauce mixture and reserved cooking water, saving some sauce to top off the plates with extra juices.