

Linguine with White Wine Clam Sauce

By Director of Hospitality, Jeremy Troupe-Masi, CMS

Pair with Darcie Kent Estate Winery Triska Vineyard Sauvignon Blanc 2022

Serves 4 as an entree.

Darcie Kent
ESTATE WINERY
Q1 2023 Club Release

Ingredients:

- 5 dozen littleneck clams scrubbed
- 1/4 high quality extra virgin olive oil
- 12 garlic cloves finely chopped
- 2-3 teaspoons of grated or finely minced fresh ginger
- 1 -2 teaspoon red pepper flakes
- 1/2 Triska Vineyard Sauvignon Blanc
- 1 lb of dried linguine (DeCecco is a nice brand)
- salt and freshly ground pepper to taste.
- 3 tablespoons of butter cubed
- 3/4 cup of freshly chopped parsley leaves
- 1/4 cup of freshly chopped dill

Instructions:

After scrubbing the clams, place them in the pot/ or bowl of clean cold water about an hour before you're ready to cook them. The clams will spit out sand helping to keep your boiling water clean. In a large heavy bottom pot add one inch of salted water. Place 80% of the clams in the water and cover tightly for 3 to 4 minutes. Toss any clams that do not open. When the clams are cooled remove meat from shells carefully saving the liquor the clams disperse. Keep the excess water as well. compost shells.

Clean pot and fill with heavily salted water. Once at a boil, place the linguine and cook per instructions. Most linguine is done in 10 to 12 minutes.

In a shallow pan that can accommodate the cooked pasta, heat the oil. Add garlic and red pepper. It is of the utmost importance that you do NOT brown the garlic. Constantly stir and then add wine then reduce by half. Add clam liquor as well as a splash of the water you cooked the clams in. Add the remaining clams and cook for 3 to 4 minutes Once the all the clams have opened reheat the shelled clams for 30 seconds. Add the butter 1 tablespoon at a time, whisking to slightly emulsify the sauce. Add the cooked pasta to coat. Taste for seasoning and adjust Add parsley. Serve. If the sauce is too thick add a touch of pasta water.

