

Mum's Clam Sauce

From the kitchen of: Whitney

INGREDIENTS:

3T Olive oil
2 cloves garlic (chopped)
Chopped onion (I usually use half of a white onion)
2 or 3T of white wine
2 tsp dried oregano
1/4 Cup clam juice (from the can)
2T Italian parsley
1 can minced clams
Salt & freshly ground pepper

OPTIONAL INGREDIENTS:

1/4lb - 1/2lb uncooked prawns
Chopped tomatoes
Bell pepper (red, yellow or orange)

WHAT TO DO:

Heat olive oil in large skillet. Sauté garlic and onion (and bell pepper, if using) until the onions start to get slightly soft (3 to 4 minutes or so). Add the wine, simmer until it evaporates. Add oregano. Add clam juice, simmer for 2 minutes (this is also when you should add the prawns and tomatoes, if you're using them). Add clams and parsley and simmer for another 30 seconds. Salt and pepper to taste. Serve over linguine or other long pasta (spaghetti, etc).

Notes:

I don't usually use all of the optional ingredients. Most of the time I just add the prawns. Sometimes I add tomatoes too, if I have them or sometimes bell pepper. I suppose you could do all three, and it'd be good.

This recipe goes pretty fast. I usually start the sauce a few minutes after I've put the pasta in to boil. And I usually use a big skillet for the sauce and then throw the pasta in there and toss everything together, as opposed to putting the pasta on plates (or in bowls, your preference), and then spooning the sauce over.

Parmesan cheese is not necessary, but it doesn't hurt.