



Island Clam Pasta with Tomatoes and Herbs

INGREDIENTS

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| 1 | lbs | Dry Pasta (Linguini or Fettuccini is recommended) |
| 2 | lbs | Fresh P.E.I. Clams |
| 2 | cups | Chopped Whole Peeled Tomatoes |
| 2 | oz | White Wine |
| 2 | tbsp | Minced Shallots |
| 2 | tbsp | Chopped Herbs (such as dill, chives, tarragon, and parsley) |
| 1 | tbsp | Olive Oil |
| 1 | tbsp | Minced Garlic |
| 1 | tbsp | Butter |
| a few | drops | Tabasco Sauce |

PREPARATION *(Yields 4 portions)*

Cook the pasta in a large pot of boiling salted water until tender but a little firm (*al dente*). Cool the pasta and toss with 1 *tbsp* of the olive oil.

Heat 1 *tbsp* olive oil in a sauce pot and sauté shallots and garlic. Add Clams and white wine and bring to a simmer. Cover and steam for 4 - 7 minutes (depending on size).

When the Clams are open, remove them and keep them hot.

Reduce the liquid in the pot by one third, add the tomatoes, and simmer for two minutes. Add herbs, butter, Tabasco sauce, and season with salt and fresh cracked pepper and stir.

Re-heat the pasta in boiling water and place it into the sauce and toss together.

Place the pasta and sauce in pasta bowls and garnish with the cooked clams.



Steamed Clams with Tomatoes and Herbs

INGREDIENTS

- 2 lbs Soft Shelled Clams
- 2 cups Chopped Tomatoes
- 3 oz White Wine
- 2 tbsp Minced Shallots
- 1 tbsp Minced Garlic
- 2 tbsp Chopped Herbs (such as dill, chives, tarragon, and parsley)
- 2 tbsp Butter

PREPARATION *(Yields 4 portions)*

Melt 1 tbsp butter in a sauce pot and sauté shallots and garlic. Add clams and white wine and bring to a simmer. Cover and steam for 5 - 8 minutes (depending on size).

When the clams are open, remove them and keep them hot.

Reduce the liquid in the pot by one third, add the tomatoes, and simmer for two minutes. Add herbs, stir in the remaining butter, and season with salt and fresh cracked pepper.

Place the clams in a bowl and pour the tomato broth over top and serve with crusty French bread.