

## Linguine with Clams and Bacon



Need:

- ☐ 35+ **Clams**
- ☐ 1/2 lb. **Bacon**, diced
- ☐ 1/4 cup **White wine** (BV Chardonnay)
- ☐ 5 tablespoons **Olive oil**
- ☐ 3 tablespoons **Garlic**, finely chopped
- ☐ 2 teaspoons **Red Pepper flakes**
- ☐ 1/4 cup **Lemon juice**
- ☐ 3/4 lb. **Linguine**
- ☐ 1/2 cup **Parsley**, chopped

- ☐ In a sauce pan over high heat, add **Bacon** and fry until just crisp, not burnt. With a slotted spoon remove **Bacon** from pan and let drain upon paper towels.
- ☐ Add **Wine, Oil, Garlic, Red Pepper flakes, Lemon juice** and **Clams** to a sauce pan and bring to a quick boil. Lower heat to medium, cover and slow cook for about 10 minutes.
- ☐ Using a slotted spoon, remove **Clams** and set aside.

### *Through-out any unopened Clams*

- ☐ Return **Clams** to sauce pan.
- ☐ In a larger pot add water and a tablespoon of **Salt**, bring to a boil then add **Linguine** and cook until al dente.
- ☐ Drain and return **Linguine** to pot and pour in the **Clams, Wine** mixture and stir in **Bacon**.
- ☐ Toss lightly; pour all into a family style serving bowl or divide into individual serving plates.

Serve