

AMERICAN RIVERS  
TOUR  
2017



**LONG ISLAND CLAM SUPPER: BUCATINI & LITTLENECKS**

4 Generous Servings

*For the sauce (can be made ahead):*

- 3 dozen Little Neck clams, rinsed several times in cold water
- 3 garlic cloves, chopped
- 2 T apple cider vinegar
- 2 T olive oil
- 1 cup white wine (Sauvignon Blanc)

*For the pasta:*

- 6 garlic cloves, chopped
- 4 T olive oil
- 4 T chopped parsley
- 1 T red chili flakes
- 1 box Bucatini no. 5

In a large skillet over medium flame, briefly sauté the minced 3 garlic cloves in 2 tablespoons of olive oil and vinegar. When the garlic begins to brown, add the clams then the wine and cover. Check the clams after 5 minutes, they should be open. If not, return the lid for a few more minutes.

Once all of the clams have opened, remove them one at a time, pulling the clam meat from each shell. Place into a small bowl and discard the shells. Using a fine mesh sieve, strain the broth into a mixing bowl. Chop the clams in half or smaller, if desired, keep in mind that some juice and its flavor could be lost as clams are cut smaller. Add the chopped clams to the broth and set aside.

In a large 4 qt or bigger pot, bring water and a small handful of sea salt to boil. Add pasta and stir every minute for 8 minutes.

In the large deep skillet, add 6 cloves of chopped garlic and 4 tablespoons of oil and sauté over medium heat. When garlic is browned, add  $\frac{3}{4}$  of the reserved clam broth and reduce for 5 minutes. Stir in the remaining broth and clams. Carefully add the cooked pasta to the clam broth and simmer for one minute.

Stir in parsley and chili flakes and serve.