

Linguine with Red Clam Sauce

Ingredients:

1/4 c. olive oil
2 cloves garlic
1 small onion chopped
2 tbsp. finely chopped parsley (or 1 tbsp. dried)
1/2 tsp. marjoram
1/4 tsp. thyme
1/4 tsp. salt
1/4 tsp. pepper
1/2 tsp. sugar
2 (7 1/2 oz.) cans minced clams
1 (1 lb. 3 oz.) can tomatoes
1/4 c. white wine (optional)
1 (8 oz.) pkg. thin spaghetti

Preparation:

Heat olive oil in saucepan, stir in crushed or finely chopped garlic and onion and fry until golden.

Add parsley and seasonings.

Drain clams (save liquid).

Set clams aside.

Pour clam liquid into seasoned oil along with tomatoes and wine (fork tomatoes apart into chunks).

Cook over low heat for 45 minutes.

Stir occasionally.

Cook linguine; drain.

Stir clams into sauce.

Serve over linguine.

Serves 4