

Linguini with Clam Sauce

Forgive me; I don't usually write down my recipes--they stay tucked away in my head! This is one of those dishes I threw together quickly, so everything is very rough measurement-wise. Just use common sense, and my basic rules below and it will come out fine.

Cook 1/4 lb. of linguini + set aside.

Melt 1/2 stick unsalted butter in a saute pan (I know, it's a lot of butter, feel free to use slightly less if you're watching your waistline +/- cholesterol). Add 3 cloves minced garlic, a few tablespoons chopped scallions, and 2 dozen littleneck or manilla clams. Cook on high for two minutes, then add a splash of brandy, a splash of cooking sherry, and a big splash of dry, white wine. Throw in 2 tablespoons rinsed capers, and a handful of seeded + chopped plum tomatoes (optional), then cover pan and cook on medium-high heat for around 5 minutes, or until clams open. Pour clams over linguini, top with a bit of parmesan cheese if you'd like, and enjoy!

Makes one serving.

