



Spaghetti alla Fra Diavolo con Vongole

NIBBLEDISH CONTRIBUTOR

Ingredients

- 1 lb. dried spaghetti
- 2 tbsp extra virgin olive oil
- 3 cloves garlic, thinly sliced
- 1 c. white wine
- 1 bottle clam juice
- 1 15 ounce can diced tomatoes
- 4 cans chopped canned clams, drained, broth reserved
- Salt and crushed red pepper flakes to taste

Instructions

Bring a large pot filled with salted water to boil for the pasta. When water is boiling, cook pasta according to package directions and drain.

Heat a large skillet or saute pan on medium heat. Add olive oil.

Add garlic and saute until lightly golden, taking care not to burn it. If it does start to burn, remove it for a few seconds and lower the heat a bit. Then resume.

Add wine, bottled clam juice and 1 cup of the reserved broth. Bring to a boil, then reduce heat and simmer until liquid is reduced by approximately 1/2. The alcohol will cook off and the flavors will intensify. This should take about 8-10 minutes.

Add tomatoes and continue to simmer about 5-7 minutes more.

Add salt and red pepper flakes.

About a minute before the pasta is finished cooking, add the chopped clams to the sauce and stir. If you add the clams too soon, they can become rubbery.

Add the drained linguine to the sauce in the pan, toss and serve.