

## **Nell's Linguini with white clam sauce**

(This is the dinner that brought the seaside knitters together in *Death by Cashmere*)

1/3-cup extra-virgin olive oil

1 medium onion, chopped

6 garlic cloves, finely chopped

3/4 teaspoon dried hot red pepper flakes

2 T fresh oregano leaves

1/3 cup dry white wine

1 lb. linguine

2 cans whole clams (minced clams also work and fresh clams would be perfect)

2 tablespoons butter, cut into small pieces

1/3 cup chopped Italian parsley

1/2 t white pepper

1/4 cup grated Parmesan cheese

Clam juice (from cans)

1 lb. fresh mushrooms, sliced

1 T lemon juice

2 T flour

## **Directions**

Bring a 6- to 8-quart pot of salted water to a boil. Add Linguine. Cook 8-10 min, until al dente. Drain.

While cooking linguine, prepare the sauce.

Mix flour and clam juice with fork until flour is dissolved. Set aside.

Melt butter and oil in large pan and sauté garlic and onions until golden. Add mushrooms. Stir in clams, juice, parsley, oregano, pepper flakes and white wine. Add clam juice and stir until slightly reduced.

Add S&P to taste.

Pour clam mixture over hot linguini. Sprinkle with Parmesan cheese. Enjoy! Serves 4.

Notes: Nell usually adds a of white wine along with the clam juice.