

# Linguini & Red Clam Sauce

## Ingredients

1/2 cup olive oil  
1 onion, finely chopped  
1 whole garlic, finely chopped (or to taste)  
1 28 oz can diced tomatoes  
1 15 oz can tomato sauce  
1 whole lemon  
\*1/2 cup white wine, may substitute 1/2 cup chicken broth  
5 cans 10 oz clams, drain 4 cans, reserving juice of one can  
2 lb package linguini noodles  
2—4 shakes of tabasco sauce

\*if using wine, add one tablespoon of butter

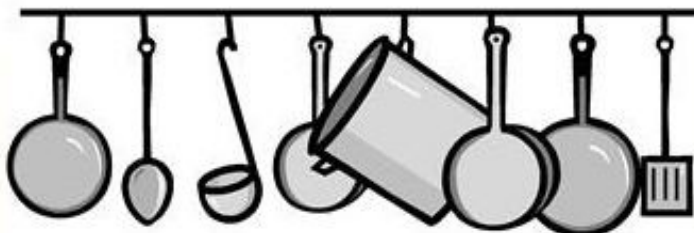
## Directions

Heat olive oil. Add onion and garlic. Once simmering, add five cans of clams, and reserved juice. Simmer on low for 30 minutes. Add crushed, diced tomatoes and tomato sauce, then simmer on low for one hour. Squeeze entire juice of whole lemon and add shakes of tabasco sauce. Cook linguini as directed on package. Serve together.



Many a perfect pasta dish got its start in this well-used enamel colander from the Bartlett History Museum collection.

Submitted by: Gina Walsh



*“A great Sunday dinner. This recipe was from my father-in-law.”*