

## **Linguini with Clam Sauce**

### **INGREDIENTS:**

3 (6 oz.) cans minced clams  
Bottled clam juice or chicken broth  
1/4 c. butter  
2 cloves garlic, crushed  
2 tbsp. flour  
1/2 c. dry white wine  
1/8 tsp. dried thyme leaves  
Pinch dried red pepper flakes (opt.)  
1/4 c. chopped fresh parsley  
1 tbsp. lemon juice  
Salt & pepper  
1 lb. linguini, cooked according to label

### **PREPARATION:**

Drain clams into 2 cup measure; add enough bottled clam juice or chicken broth to make 2 cups liquid. In medium skillet melt butter over moderately high heat. Stir in flour. Cook over low heat about 1 minute, stirring constantly. Gradually stir in clam liquid, wine, thyme and red pepper flakes; bring to a boil and simmer 1 to 2 minutes. Stir in clams, parsley and lemon juice and heat through. Taste sauce; add salt and pepper if needed. Serve over hot linguini. Makes 4 to 6 servings.