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# Linguini And White Clam Sauce

## Ingredients

1/3 C olive oil  
4 cloves garlic, minced  
1/4 C thinly sliced green onions  
1/4 C dry white wine  
1 can whole baby clams with liquid  
3 cans chopped clams with liquid  
1/2 C clam juice total including juice from clams  
2 T flour  
1/4 C chopped fresh parsley  
Salt to taste  
Pepper to taste

## Procedure

In saucepan heat oil; add garlic and onions and sauté until golden. Add wine and clam juice, blend in flour to thicken. Gradually stir in clams. Cook, stirring constantly over medium heat until sauce is thick and smooth. Add fresh parsley and stir to mix. Serve over cooked pasta.

