

Spaghettini Vongole

- 2 T each olive oil, butter
- 6 scallions, finely chopped
- 3 cloves garlic, finely chopped
- 1/2 t red pepper flakes
- 1 c fish stock, clam juice or lobster bisque
- 1 lb spaghettini, cooked al dente
- 9.5 oz jarred Italian clams, drained
- 1/4 c finely chopped parsley
- 1/2 t sea salt
- lemon zest
- freshly ground black pepper

Garnish

- 12 fresh clams, steamed open in 1/3 cup white wine
- 1 red chili pepper, seeded, finely chopped

In a large pan, heat olive oil over medium heat and cook scallions for 2 minutes. Add garlic, hot pepper flakes and clam juice and simmer to reduce. Season with salt. Add clams, hot pasta, butter, pepper, parsley and zest, tossing to combine. Garnish with steamed clams — discarding any that don't open — and red chili pepper. Ta dah! Serves 6.

Jittery Cook