



LINGUINE WITH RED CLAM SAUCE

Serves 4

INGREDIENTS

Kosher salt
2 pounds Manila clams (see note on purging)
1/4 cup extra-virgin olive oil + extra for finishing
4 cloves garlic, sliced thinly
2-3 anchovies
Pinch crushed red pepper
24 ounces **Martone Street Signature Pomodoro Sauce**
1 pound Linguine
2 tablespoons parsley, chopped

INSTRUCTIONS

Bring a large pot of salted water to a boil (it should have the salinity of broth). In a large, high-sided saucepan or rondeau, heat the olive oil over medium-low heat.

Add the sliced garlic, anchovies, and crushed red pepper and sauté for 2 minutes, or until garlic is fragrant but not browned, breaking up the anchovies with the back of a wooden spoon. Stir in the sauce and simmer, covered, for about 5 minutes to reduce slightly (add a splash of water and swirl around in the jar, pouring any residual sauce into the pot).

Once the water is boiling, add the linguine and cook until just shy of al dente. Reserve about 1/2 cup of the pasta water, then drain.

Nestle the clams into the sauce, cover the pan, and increase the heat to medium-high. Cook for about 4 minutes, or until the clams open. Discard any clams that stay closed (Clams that remain shut after being cooked indicate that the clam was not alive before cooking).

Transfer the pasta directly into the sauce, tossing to coat completely. Add reserved pasta water as needed to loosen the sauce. Cook for another minute or two until the pasta is al dente, stirring to release some of the starch inside the pasta, to emulsify the sauce.

Remove the pan from the heat. Finish with a drizzle of olive oil and the chopped parsley. Serve immediately.



NOTES

Clam Options: Littleneck clams can be substituted. If using, steam 1–2 minutes longer.

To Purge the Clams:

Inspect for cracked or dead clams. Live clams should be tightly closed; if slightly open, tap them. They should shut quickly. If they stay open, discard them.

Scrub the shells under running water with a stiff brush to remove any surface sand and debris.

Prepare a large bowl with cold salted water (about $\frac{1}{3}$ cup kosher salt per gallon). Submerge the clams completely and soak for 30 minutes.

If the water becomes very murky, repeat the purge in a fresh bowl of salted water for another 10–15 minutes.

Rinse thoroughly in a colander before cooking.

