

# PASTA ALLE VONGOLE

(A Lesson in Layering Acids)

SSS



↑  
LITTLE-  
NECK  
CLAMS  
(BIGGER)

**1.** HEAT UP SOME OLIVE OIL, ENDS of AN ONION, and PARSLEY. ADD A LAYER of LITTLENECK CLAMS. POUR in ENOUGH WHITE WINE to COVER



CHERRY-  
STONES  
&  
MANILAS  
(SMALLER)

ONION  
ENDS

the BOTTOM of PAN. TURN UP HEAT, COVER & STEAM - TILL THE CLAMS OPEN.

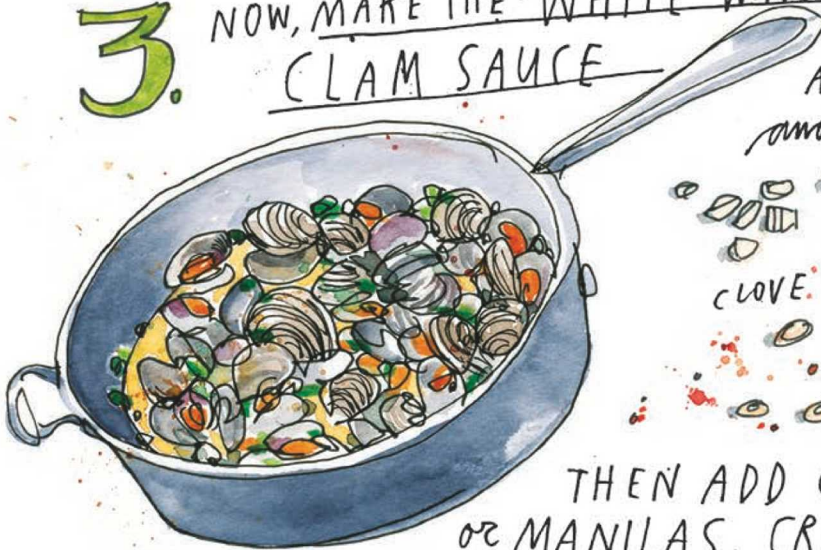


REMOVE CLAMS from THEIR SHELLS, STRAIN LIQUID LEFT in THE PAN, and SAVE IT.



**2.** Cook pasta in a pot with plenty of salt

### 3. NOW, MAKE THE WHITE WINE CLAM SAUCE



HEAT UP SOME OIL,  
ADD DICED ONION,  
and A PINCH of SALT.

COOK TILL TENDER,  
THEN ADD A  
CLOVE or TWO of SLICED  
GARLIC  
and RED PEPPER FLAKES.

THEN ADD CHERRY STONES  
or MANILAS, CRANK THE HEAT,  
ADD A SPLASH of CLAM COOKING LIQUID & COVER.  
AS SOON AS THEY OPEN, USE A  
SLOTTED SPOON to ADD LITTLENECK CLAMS.



COOK for A MINUTE and THEN

### 4. ADD NOODLES & TASTE.

ADJUST ACID with SOME WHITE WINE  
or LEMON JUICE.



### TASTE.

ADJUST ACID  
with SOURDOUGH  
BREAD CRUMBS  
and PARMESAN  
CHEESE. and

TASTE. and EAT. →

