



FETTUCCHINE WITH RED CLAM SAUCE

3 tbsp. olive oil
5 fresh garlic cloves, minced
1 1/2 tbsp. tomato paste
1 (8 oz.) bottle clam juice
Pinch of dried red pepper flakes
2 (6 1/2 oz.) cans chopped clams, drained (1/2 c. juice reserved)
18 small hard-shell clams, such as littlenecks, scrubbed clean
2 tbsp. chopped fresh parsley
8 oz. fettuccine, freshly cooked

Heat oil in heavy medium skillet over medium heat. Add garlic and sauté until golden brown, about 1 minute. Add tomato paste and stir 1 minute. Add clam juice, reserved 1/2 cup juice from clams and parsley; simmer until slightly thickened, about 10 minutes. Add canned clams, fresh clams and red pepper and Cover and cook 5 to 7 minutes or until the clams open. Remove the whole clams and set aside. Season with salt and pepper. Pour sauce over fettuccine. Toss thoroughly and top with the clams in shells. Serve.