

Clam Spaghetti

Totland College Nursery School - Braintree, MA (1978)

Servings: 4

*1 pound minced clam
1/3 cup olive oil
1/4 cup butter
3 large cloves garlic, finely
chopped
2 teaspoons parsley
1 1/2 teaspoons salt
8 ounces fine spaghetti,
cooked and drained
grated Romano cheese*

Drain and reserve the clam juice.

In a skillet, slowly saute' the garlic in olive oil and butter for 5 minutes. Stir in the clam liquid, salt and parsley. Bring to a boil. Simmer, uncovered, for 10 minutes.

Prepare the spaghetti according to package directions.

Add the clams to the sauce in the skillet. Simmer for 3 more minutes.

Serve hot over spaghetti. Sprinkle a generous amount of Romano cheese over the top.

Per Serving (excluding unknown items): 263 Calories; 29g Fat (98.4% calories from fat); trace Protein; 1g Carbohydrate; trace Dietary Fiber; 31mg Cholesterol; 917mg Sodium. Exchanges: 0 Vegetable; 6 Fat.