
Spaghetti with Clam Sauce

Nancy Donaghy

Nettles Island Cooking in Paradise - 2014

1/2 cup butter

1/4 cup oil

1 clove garlic

1 can minced clams with liquid

salt (to taste)

pepper (to taste)

oregano (to taste)

parsley (to taste)

1 pound spaghetti, cooked and drained

In a saucepan, mix the butter, oil, clove, clams, salt, pepper, oregano and parsley. Cook until warm.

Pour the sauce over the cooked spaghetti

Serve with a green salad and garlic bread.

Pasta

Per Serving (excluding unknown items): 2984 Calories; 154g Fat (46.4% calories from fat); 59g Protein; 340g Carbohydrate; 11g Dietary Fiber; 248mg Cholesterol; 969mg Sodium. Exchanges: 22 1/2 Grain(Starch); 0 Vegetable; 29 1/2 Fat.