

PASTA ALLE VONGOLE

(A Lesson in Layering Acids)



↑
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.

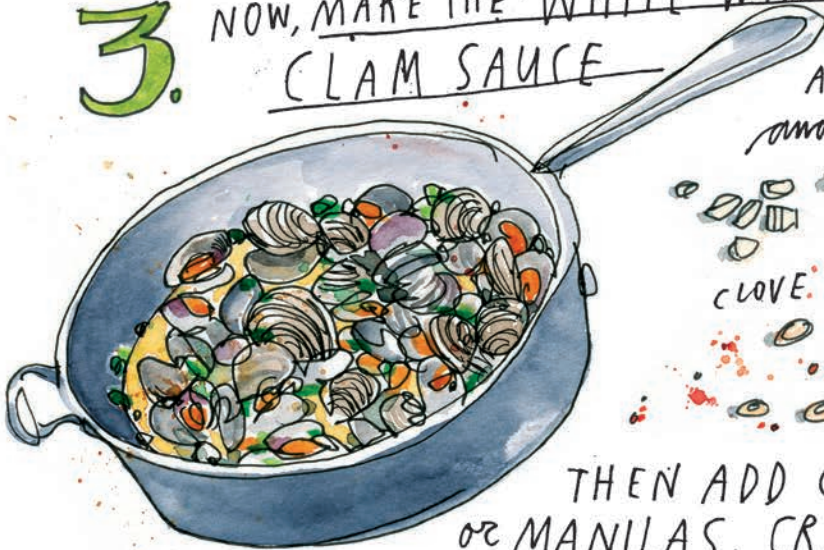


REMOVE CLAMS from THEIR SHELLS, STRAIN LIQUID LEFT in THE PAN, and SAVE IT.



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. →

