

Sauté (Soté) di Vongole o Cozze
Sauté of Clams or Mussels
Schwartz, Arthur, Naples at Table, New, York, NY
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Serves: 3 to 4 people

Ingredients:

3 tablespoons extra-virgin olive oil
2 large cloves garlic, light smashed, or cut in half, or thickly sliced
1/8 teaspoon or more hot red pepper flakes, or a piece of whole, fresh hot pepper
3 to 4 pounds clams or mussels, cleaned well
3 tablespoons finely cut parsley

1. In a 12-inch or larger sauté pan, or large, deep pot, over medium-low heat, combine the oil, the garlic, and the hot pepper: If using smashed or halved garlic, cook until it barely begins to color, pressing it into the oil a few times to release its flavor, then either remove or it or not, depending on your taste. If using sliced garlic, there's not need to press it into the oil.
2. Add the clams or mussels, cover the pan, then shake it a few times. Increase heat to medium-high to high and cook, shaking the pan another once or twice, until the bivalves open-usually no more than 2 minutes for mussels or manila clams, often even less, and usually 3 to 4 minutes for Littleneck clams. If using both, put the clams in the pan first, then add the mussels after about 2 minutes.
3. When the shellfish have opened, stir in the parsley and serve immediately.

Variation:

This recipe is the base for making Linguine alle Vongole

Linguine, Spaghetti o Vermicelli alle Vongole
Pasta with Clam Sauce

1 recipe Saute di Vongole
3 tablespoons extra-virgin olive oil
12 ounces thin or regular linguine or spaghetti

1. Prepare the clams according to the recipe, but use an additional 3 tablespoons of olive oil and do not stir in the parsley. When the clams have opened, remove them and set aside in a bowl, covered to keep warm. You may want to remove some of the clams from their shells, reserving a few for garnish. Or you might serve all the clams in their shells.
2. Cook the paste very al dente-a full minute less than fully cooked-drain it, then turn it into the pan with the clam juices. Toss and cook over medium heat until the paste is

done to taste. It will absorb most of the clam juices. Toss with the parsley. If using shelled clams, toss them in along with the parsley.

3. Portion the pasta into hot bowls and top with the clams in their shells. Serve immediately.