

Dinner & A Book Recipes

Episode #1203 – The Shoemaker's Daughter

Linguine with Clams and Mussels Serves 4

1 box linguine
1 can baby clams
8-10 mussels (scrubbed clean and soaked in water and flour)
4 cloves fresh garlic minced
2 shallots chopped finely
4 diced, peeled plum tomatoes
4 T. extra virgin olive oil
½ stick butter
1 c. white wine (chardonnay or pinot grigio)
½ t. crushed red pepper flakes
1 T. dried Italian sage, basil, oregano and parsley
Sea salt and black pepper to taste

Bring a pot of water to boil, add sea salt. Cook the pasta for 8-10 minutes until al dente. Turn off pot and let pasta stay in water.

In a large uncovered sauté pan, heat olive oil, shallots, garlic, red pepper flakes, Italian seasonings and tomatoes on high for about 10 minutes.

Reduce the heat to medium and add the entire can of baby clams and juice, mussels and white wine.

Cover the pan and steam until mussels open up.

Remove the opened mussels from the pan and set aside. Discard the un-opened mussels.

Add butter to the mixture and stir.

With tongs, pull out pasta from water and allow to drain back into the pot. Slowly add the pasta to the sauté pan and toss with the sauce.

Pour the mixture into a large serving bowl.

Place the mussels on top of the pasta. Enjoy!

Artichoke Salad Serves 4

Combine 2 T. sliced sun dried tomatoes, ½ c. black olives, 4 sliced fresh plum tomatoes.

Combine 1 T. French mustard, ½ t. French mustard, 2 T. olive oil and ½ T. Red wine vinegar. Adjust the mixture. Add salt and pepper to taste.

Toss the ingredients and top with sliced fresh basil leaves.