



Noreen's Kitchen

Red Clam Sauce

Ingredients

2 5 ounce cans baby clams, reserve juice	4 cloves garlic, minced
1 14 ounce can diced tomatoes	1 tablespoon anchovy paste
1 14 ounce can tomato sauce	1/2 teaspoon red pepper flakes
1/2 cup chopped parsley	Cooked pasta of your choice
1/2 cup extra virgin olive oil	

Step by Step Instructions

Heat olive oil in a large skillet over medium heat.

Add garlic, parsley, anchovy paste and red pepper flakes and sautee until you can smell the garlic. Do not allow the garlic to brown or it will become bitter.

Add in tomatoes and tomato sauce as well as the clams and clam liquor.

Bring to a simmer and allow to simmer on low heat for five minutes.

Serve over hot pasta.

Enjoy!