



# Linguine with Clam Sauce

SERVES 4-6

This impressive dish comes together in just 15 minutes, but you'll be talking about it for days. Perfectly al dente pasta is tossed in a silky sauce of white wine, butter, garlic, clams, and herbs. The dish is finished with a bright burst of lemon zest and juice plus lots of freshly chopped parsley for good measure.

## Tasting Notes | 2017 Double L Chardonnay

Lemon curd, baking spices, and caramel aromas are echoed on the palate by Meyer lemon and salted butter toffee. One of the finest food wines, the organically farmed Double L Chardonnay will pair wonderfully with seafood and poultry dishes, as well as a buttery steak.

## Ingredients

- |                                |   |
|--------------------------------|---|
| 1 lb linguine pasta            | 2 - 10oz cans of whole baby clams, in juice |
| 2 tablespoons olive oil        | 3 tablespoons butter                        |
| 5 garlic cloves - sliced       | 2 lemons - zested and juiced                |
| 1/2 teaspoon red pepper flakes | 1 bunch parsley - chopped                   |
| 1/2 cup dry white wine         |   |

## Directions

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**1. Cook the pasta:** Bring a large pot of salted water to a boil and add the pasta, cooking according to the box's directions and until al dente.

**2. Make the sauce:** Heat a large skillet over medium high heat and add the olive oil when hot. Add the garlic and red pepper flakes and cook for 2-3 minutes or until the garlic is aromatic and turns translucent. Make sure the garlic does not brown. Add the white wine and simmer until reduced by half. Next, add the clams and their juices and warm through for about 2 minutes. By this point, the pasta should be cooked. Drain the pasta, but reserve a cup of cooking water.

**3. Finish the sauce:** Add the pasta to the skillet along with the lemon zest, lemon juice, and butter. Toss the pasta in the pan continuously for 30 seconds as the butter melts. This will help the sauce become silky. Return the pan to heat and add a few tablespoons of the reserved pasta water as needed if the sauce is too thick. Taste the sauce and season with salt as needed. Add the chopped parsley and serve.



## Acclaims

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95 Points – PinotFile

93 Points – Vinous

92 Points - Wine Enthusiast



Morgan Winery is family owned and operated since 1982. We craft artisan, terroir driven wines from the Santa Lucia Highlands and Monterey Bay, including our own organically farmed Double L Vineyard.

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