Linguini & Clam Sauce

Ingredients

- 8 oz linguine
- 3/4 cube lite margarine (~6 Tbsp)
- 2 or 3 garlic cloves, minced
- 1 Tbsp minced parsley
- 2 tsp lemon juice
- Pepper
- 1/4 cup white wine
- 1 package frozen clams (8 big razor clams), run through blender
- Parmesan, for top

Instructions

1. Run frozen clams through blender.
2. Put all ingredients except pasta and Parmesan into a saucepan.
3. Cook for the same amount of time as the pasta.
4. Serve sauce over cooked linguine and top with Parmesan.

Linguini & clam Sauce

Try this one! It is the Best

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3/4 cube lite margarine
2 or 3 garlic cloves minced
1 T minced parsley
2 tsp. lemon juice
pepper
1/4 C white wine
1 Package frozen clams (8 Big Crazys) thru Blender
Parmesan for top

Put all ing. except pasta & parmesan in saucepan & cook same amt of time as pasta

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