Clam Sauce for Linguine/Fettuccine

Ingredients

- 2 Tbsp olive oil or salad oil
- 1/2 tsp garlic powder
- 1/4 tsp crumbled oregano leaves
- 1 Tbsp dried parsley flakes
- 1 can minced clams
- 1/8 tsp ground black pepper
- 1/2 tsp salt
- 1 pkg (8 oz) spaghetti
- Parmesan cheese

Instructions

1. Heat oil in pan over medium heat for 3 minutes.
2. Add 1/2 cup butter; bring to a boil with clam juice from can.
3. Boil sauce for 3 minutes.
4. Lower heat and add clams.
5. Serve over cooked pasta; top with Parmesan cheese.

Clam Sauce for Linguinie / Fettaccini

2 T olive oil or Salad Oil
½ tsp garlic Powder
¼ tsp Crumbled Oregano leaves
1 T. dried parsley flakes
1 Can Minced clams
⅛ teas ground black pepper
½ tsp Salt
1 Pkg 8 oz Spaghetti
Parmesan Cheese

Heat oil - add next 3 ingredients - Heat ½ min - add next 3 ingredients - cook over low heat 5 min. Stirring occasionally. Cook Spaghetti - drain - Pour sauce over spaghetti - sprinkle with parmesan cheese

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