



RED CLAM SAUCE I

- 1 - 51 oz can LaMonica or Cape May Chopped Sea Clams (drained)
- 1 1/2 cup LaMonica or Cape May Clam Juice
- 2 tbsp olive oil
- 2 garlic cloves, crushed
- 1 onion, chopped
- 1 celery stalks, chopped
- 1/4 tsp each: basil, thyme, salt & oregano
- 1 - 16 oz can crushed tomatoes
- 1 - 6 oz can tomato paste
- 1/2 cup water

Heat oil in pan. Add garlic & onion. Cook until transparent. Add celery, seasonings, tomatoes, tomato paste, clam juice, and water. Simmer for 1 hour. Before serving, add the clams. Serve over pasta.

Quality Is a Family Tradition

LaMonica

SINCE 1923