



RED CLAM SAUCE II

- 2 - 6.5 oz cans Cape May Ocean Clams (do not drain)
- 2 tsp olive oil
- 1 medium onion, chopped
- 1 shallot, finely diced
- 2 cloves garlic, chopped
- 1/2 cup white wine
- 4 oz tomato juice
- 1 cup diced tomatoes
- 1 bay leaf
- 2 sprigs fresh thyme, chopped
- 2 tsp chopped fresh basil
- salt & pepper to taste

Heat a pot with olive oil. Sauté onion, garlic, and shallots in pot until translucent. Add white wine, and simmer for five minutes. Add diced tomatoes, tomato juice, and bay leaf; simmer for ten minutes. Add clams with their liquid and seasonings, and simmer for an additional five minutes. Serve over pasta.

Quality Is a Family Tradition

La Monica

SINCE 1923