

WHITE CLAM SAUCE

- 1 - 29 oz can LaMonica or Cape May Chopped Sea Clams
- 3 tsp olive oil
- 2 shallots, finely diced
- 3 cloves garlic, chopped
- 1 cup white wine
- juice of 1 lemon
- pinch of dry basil leaves
- salt & pepper to taste

Heat olive oil in a pot. Sauté garlic and shallots in olive oil until translucent. Add white wine and simmer for five minutes. Add the remaining ingredients, and simmer for five additional minutes. Enjoy over pasta.

Quality Is a Family Tradition

LaMonica

SINCE 1923