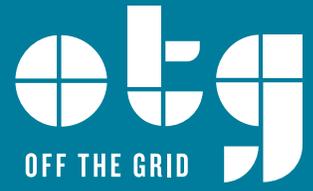


LINGUINE WITH SHRIMP & CLAM SAUCE

From



INGREDIENTS

Linguine	4 ½ ounces	White Wine	1 ounce
Unsalted Butter	2 tablespoons, divided	Clam Juice	1 ounce
Garlic	2 cloves, minced & divided	Heavy Cream	1 ½ ounces
Shallot	2 teaspoons, minced & divided	Lemon Juice	from 1 lemon
Raw Shrimp	4 ounces, peeled & deveined	Toasted Breadcrumbs	2 - 3 Tbs
Parsley	10 sprigs, chopped	Kosher Salt	
Chives	2 sprigs, chopped	Black Pepper	
Lemon Zest	from 1 lemon, divided in half	White Pepper	
Extra Virgin Olive Oil	2 teaspoons	Chili Flake	

PREPARATION

Add salt to water in a large pot until it tastes like seawater, then bring to a boil. Add dry linguine and cook according to instructions on the package, usually about 8 - 9 minutes.

Cook the Shrimp

While the pasta is cooking, heat a small frying pan to medium high heat. Melt 1 Tbs butter in the pan, then add 1 clove garlic and 1 tsp shallots and cook until aromatic, stirring to avoid burning. Add shrimp, a pinch each of salt, black pepper and chili flake. Cook until shrimp is brown on one side, about 1½ - 2 minutes. Turn shrimp over and add 2 sprigs chopped parsley, 2 sprigs chopped chives and half lemon zest. Toss together, then set aside.

Make the Sauce

Heat a medium frying pan over medium low heat. Once hot, add olive oil, and remaining butter, garlic and shallots. Sweat down the garlic and shallots until translucent, stirring occasionally to prevent burning. Season with a pinch of salt, black pepper, chili flake and white pepper. Add white wine and turn heat up to medium high. Bring to a simmer and reduce liquid to half volume, for about 1 minute. Add clam juice and heavy cream, then reduce heat to medium and continue to simmer until the sauce thickly coats the back of the spoon, about 2 - 3 minutes. Add lemon juice, then cook until sauce slightly thickens, about 20 - 30 seconds.

Combine & Serve

Add all contents from the shrimp frying pan to the clam sauce and toss together. Add the cooked linguine with a small amount of the pasta cooking liquid to help bring the sauce together. Coat the noodles over medium heat until combined. Remove from heat and add remaining parsley, chives and lemon zest. Season with salt and pepper to taste and toss everything together. Transfer to a plate, and sprinkle with toasted breadcrumbs before serving.