

Janet Castiglione's Clam Linguine

1/2 - 1 cube butter	1/4-3/4 cup dry vermouth
1/2 cup olive oil	2 cans Geisha brand whole baby clams
4 cloves garlic	1 can minced clams
2 - 10" stalks celery	1/3 cup whipping cream (or 1/2 'n' 1/2)
1 med. yellow onion	dash of red pepper
handful of fresh parsley	1# fresh or dry linguine
salt to taste	

Finely chop garlic, celery, onion and parsley. Saute in oil and butter until limp. Add vermouth and simmer about 5 minutes, reducing liquid. Add clams and liquid and dash of red pepper. Continue to simmer 10-15 minutes. Add cream in last 5 minutes.

Mix with cooked linguine and cover (keeping it warm) and let it rest 5-10 minutes to meld the flavors.

WARNING

If you do not like clams, you will probably have seconds. If you do like clams...you're in serious overeating territory. Prepare at your own risk.

QUICK BREAD

3 cups self-rising flour
3 TBL sugar (or honey)
1 ea. 12 oz can of beer (flat)

Mix ingredients with spoon until blended. Put into greased loaf pan. Bake at 350°F for 1 hour. Brush with butter and cool slightly before serving.

Note: I have used fresh beer and it turns out just fine.