

Chardonnay Clam Linguine

By Brad Wallace

Serves 4

Ingredients:

- 2 cans minced clams with juice
- 1/2 stick of butter
- 3/4 cup chopped onion
- 3/4 cup Dry Creek Chardonnay
- 1 tsp. prepared yellow mustard
- 1/4 tsp. Tabasco Sauce
- 1 large clove garlic, finely minced
- 1 pint half and half
- 2/3 cup grated Fontina cheese
- 1/2 tsp. grated rind of lime
- Juice of one lime
- 1/4 tsp. Bitters
- Linguine, dried or fresh

In a heavy pan add butter and onions. Sauté until tender. Add clams, juice, wine, mustard, tabasco, and garlic. Reduce by one-fourth. Add half-and-half, lime juice, lime rind, cheese, and bitters. Stirring constantly, reduce to a creamy texture. Pour over cooked linguine.

Serve with crusty French bread, a tossed green salad, and a bottle of Dry Creek Chardonnay.