White Clam Sauce

Ingredients

- 3 tbsps butter
- 3 tbsps extra virgin olive oil
- 1 small onion, diced
- 4 cloves garlic (large), minced
- 1 pinch crushed red pepper flakes
- 1 tbsp lemon juice
- 1 tsp Oreg
- 1 tsp basil
- 1 tbsps old bay seasoning
- 3 cans Chopped Clams with juice

Summary

Yield: 4
Prep Time: 30 minutes
Category: Sauces
Cuisine: Italian

Instructions

Melt butter and olive oil in pan. Sautee onion and garlic, and crushed red pepper.

Add lemon juice and oregano, basil and Old Bay seasoning, stir for one minute.

Add clams with juice and simmer for 5 minutes.

Serve over pasta.