

# **IGGY'S DOUGHBOYS & CHOWDER HOUSE RECIPES**

## **RED OR WHITE CLAM SAUCE**

- 1/4 Cup of olive oil
- 2 Cloves of fresh garlic
- 1 tsp. black pepper
- 1 tsp. of fresh parsley or 1/2 tsp. dried
- 2 Tbs. butter
- Pinch of crushed red pepper
- 1 can of Iggy's chopped clams
- 2 oz. of white wine

### **DIRECTIONS**

Heat oil in skillet on medium heat. Sautee fresh garlic and Iggy's canned clams. Deglaze with white wine and add remaining ingredients. Serve over linguine or angel hair pasta.

For red clam sauce follow above directions and add 16oz. of canned tomatoes.