

Main Dishes

Seafood

Pasta with Quick Clam Sauce

Very easy and quick to make. This is the favorite dish of my granddaughter, Heather. Heather is only 8 years old and loves the taste of this simple meal. We have bread with the meal and a big dessert.

8 oz. pasta

2 (10 oz.) cans minced clams

1 Tb. butter

1 large garlic clove, minced

1/4 cup fresh parsley, minced

1 Tb. sherry (optional)

1/4 tsp. Pepper



Prepare pasta, drain and keep warm.

Meanwhile, drain clams, reserving liquid.

In 2-quart casserole, cook butter and garlic, covered, on HIGH in microwave for 2 to 3 minutes until garlic is lightly brown.

Add clam liquid; cook on HIGH 3 to 5 minutes until boiling.

Add clams, parsley, sherry, and pepper.

Cook on HIGH 1 to 2 minutes until hot.

Toss sauce with pasta.

Yield: 4 to 6 servings.