

6 O'Clock Solution: Dinner in a hurry

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Linguine with Clam Sauce

Serves 6

Cans of baby clams are useful to have on tap for emergency meals. This easy pasta dish calls for two cans of clams and a few ingredients most kitchens have in stock.

The recipe comes from an appealing little collection called **Simply Love: A Family Cookbook**, by **Ginny Love** (Hedgerow, \$21.95). The author is a former Vancouver caterer who studied French cooking in Europe. She recommends serving this dish with salad and French bread.

2 tablespoons (30 mL) butter

1 large onion, chopped

2 cloves garlic, mashed

3/4 cup (175 mL) white wine

2 cans (10-ounce/142 g size) baby clams, with their juice

2 to 3 tablespoons (30 to 45 mL) chopped flat-leaf parsley
Salt and freshly ground pepper
1 pound (500 g) linguine or other pasta

Grated Parmesan cheese

In a medium frying pan, melt butter over medium heat and cook onions until softened, about five minutes. Add garlic and cook, stirring, for another minute. Add wine, clams and their juice, and parsley. Season to taste with salt and pepper. Simmer for about five minutes.

Meanwhile, cook pasta in a large pot of boiling, salted water just until tender or al dente. Drain, reserving one cup (250 mL) pasta water. Return cooked pasta to the pot along with the reserved liquid.

Spoon pasta into serving bowls and pour sauce over each serving. Pass the grated cheese at the table.