



## Italian Pasta

### Pesto Sauce

Yield 1 1/2 pt.

Olive oil	12 oz
Pine nuts	3 oz
Fresh basil leaves	6 oz
Garlic, chopped	1 Tbsp
Parmesan, grated	4 oz
Salt and pepper	TT

#### Method:

Place 1/3rd of the olive oil in a food processor and add all the remaining ingredients. Blend or process until smooth. Add the remaining olive oil until you reach the proper consistency. Season to taste with salt and pepper.

## Linguine with Clam Sauce

Yield: 1 serving

6oz cooked linguine

2 tablespoons olive oil  
1/4 cup finely chopped yellow onions  
1 tablespoons thinly sliced garlic  
1 cup clams  
1/2 cup clam juice  
1/2 cup heavy cream  
Salt and Pepper  
1/4 cup finely chopped fresh parsley leaves

#### Method:

Place olive oil in pan and bring up to medium heat. Toss in onions and garlic and cook until translucent about 3 minutes. Add in clam juice and heavy cream and bring to high heat to reduce slightly. Add in clams and adjust the salt and pepper. Add in parsley and toss with the pasta, reduce the heat and let the sauce cook slightly with pasta. Place in bowl and garnish with parsley.