

**JAMES COLE**  
ESTATE WINERY



**LINGUINI WITH CLAMS AND LINGUICA SAUSAGE**  
PAIRED WITH JAMES COLE CHARDONNAY

Put a bit of umph into your traditional linguini and clams recipe with the addition of Linguica, a Portuguese smoke-cured sausage. Serve with sliced French bread to lap up the heavenly buttery sauce left in your bowl.

**I n g r e d i e n t s** (serves 4)

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- 1 lb. Linguini pasta
  - 2-3 lb. Little Neck or Manila clams
  - 11oz. Linguica (Portuguese) sausage
  - 1 medium yellow onion
  - 6 garlic cloves
  - 1/4 bunch of fresh parsley
  - 1/4 bunch fresh cilantro
  - 1 cup white wine
  - 6-8 tablespoons butter
  - Olive Oil
  - Red pepper flakes
  - French bread loaf (fresh from your grocer's bakery section)
  - Garlic salt



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## Directions

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- 1** Rinse clams and set aside to soak in water for 20-30 minutes.

**2** Fill a large pot with water and set heat on high to bring to a boil. Adjust oven rack toward the top and preheat oven on broil.

**3** Prepare ingredients while waiting for clams to soak and water to boil;

- Slice the Linguica lengthwise and then lengthwise again (in quarters) and then cut into small pieces about ¼ inch thick. (They should look like small triangles.)
- Coarsely chop onion, parsley and cilantro
- Finely chop (but do not mince) garlic
- Cut French Loaf bread into slices about 1" thick and place on a sheet pan. Using a basting brush, lightly coat one side of each slice with olive oil and add a small dash of garlic salt to each. Set aside.

**4** In an extra large skillet (one with a lid), add 4 Tbsp. olive oil and place on medium heat. Add Linguica and onion and cook while stirring for about 5 minutes. Add garlic and continue cooking and stirring for another 5-10 minutes until sausage and garlic are fragrant and the onions are translucent. You can add a little more olive oil if the mixture becomes too dry.



**5** While mixture is sauteing, add pasta to the boiling water and cook al dente (cooked but slightly firm) usually 10-12 minutes.

- 6** Drain and rinse clams from soaking water and add to the sausage/onion mixture. Add wine, butter, and half of the parsley and cilantro. Give a light stir and cover with a lid. Cook for approx. 10-15 minutes on medium heat. Stir occasionally while cooking. Remove from heat as soon as all — or most — shells are open (some shells will not open. Discard and do not eat unopened shells). Do not over-cook.
- 7** When pasta is done, drain but do not rinse. After draining in a colander, put pasta back into its pot and stir in 1/3 cup (5 Tbsp.) of olive oil and a dash of salt. Pour shellfish/sausage mixture (everything including all juices) into pot of drained pasta and carefully mix together.
- 8** Place sheet pan with sliced bread into the broiler for 1-2 minutes (until top is just turning golden brown).

**SERVE:** *Use tongs to dish pasta and shellfish into bowls and a spoon to top the pasta with juices/sauce from the bottom of the pot. Top pasta with a sprinkle of red peppers flakes and garnish with parsley and cilantro. Serve with broiled French bread.*

**Pair with James Cole Chardonnay.**  
*Cheers!*