

Jim's White Clam Sauce

1 lb canned chopped Clams

2 med cloves Garlic, chopped

1 T Oregano

1 tsp Thyme

2 T Flour

1/4 C Butter

White wine

1 C chopped Parsley

1/2 lb sliced Mushrooms

2 chopped Green Onions

Salt & Pepper

1. Put Clams in a 2C measuring cup, pour off clam juice to the 1 C level, add wine to bring up to 2 C
2. Melt Butter in a large heavy pan
3. Add Garlic, Thyme and Oregano, cook for 1-2 minutes and then add flour to make a paste
4. Add Clams and liquid, stir into the paste
5. Add Parsley, Mushrooms, and Green Onions
6. Simmer for 10 minutes
7. Add salt and pepper to taste

Serve over pasta