

Manila Clams with Italian Sausage & Fresh Fettuccine

Serves 4-6

If you don't have time to make your own fresh pasta, many grocery stores stock fresh pastas in the refrigerated section. You can use fresh fettuccine or tagliatelle for this dish, or regular dried pasta. Chef Dunham likes to use manila clams, but littlenecks make a great substitute as well.

4 tablespoons extra virgin olive oil

1 link sweet Italian sausage, casing removed

1 link spicy Italian sausage, casing removed

3 cloves garlic, roughly chopped

1 medium shallot, sliced

1½ pounds manila clams, scrubbed clean

1 cup dry white wine, like Sauvignon Blanc

2 tablespoons butter

¼ bunch minced parsley

½ teaspoon kosher salt + 3 to 4 tablespoons

¼ teaspoon freshly ground black pepper

1 pound fresh fettuccine or tagliatelle, or 1 pound dried fettuccine

¼ cup freshly grated Parmesan cheese



Photos by CRAIG LEE / The Chronicle

Instructions: In a large Dutch oven, heat 2 tablespoons of the olive oil over medium heat. Using your hands, crumble the sausage into the pot, keeping the crumbles in large, chunky, but bite-size pieces. Allow the sausage to brown and cook through, breaking up any extra large pieces with a wooden spoon, about 6-8 minutes. Using a slotted spoon, remove the sausage from the pot to a small bowl, and set aside.

Add the garlic and shallot to the pan, and gently cook until they are translucent. Add the clams, wine, butter, half of the parsley, and the

sausage along with any accumulated juices back into the pot. Bring to a simmer, and season with ½ teaspoon of the salt and the pepper. Cover the pot and steam, about 5-8 minutes, or until the clams have all opened. Remove any clams that do not open, and discard. Sprinkle the top of the clams with the remaining fresh parsley.

While the clams are steaming, cook the pasta. Bring a large pot of water to a steady boil, and add 3-4 tablespoons of salt. If you're using fresh pasta, it should only take a few minutes to cook

through. If using dried pasta, follow the cooking instructions on the package.

Once cooked, drain pasta and mound in a large serving bowl. Toss with the remaining 2 tablespoons of olive oil and the cheese. Pour the cooked clams and all the juices over the pasta. Toss the clams and pasta together and serve with crusty bread.

Per serving: 665 calories, 47 g protein, 56 g carbohydrate, 24 g fat (7 g saturated), 96 mg cholesterol, 579 mg sodium, 2 g fiber.