**Clam Linguine**

1 cup Extra virgin olive oil

3 Tbs Minced garlic

2 Tbs Italian seasoning

2 cans Minced clams (drained)

1 lb Package linguine

Grated Parmesan Cheese (to taste)

Prepare noodles according to package directions. While noodles are boiling: In a large deep skillet or sauce pan warm the olive oil over medium high heat. Add the garlic and Italian seasoning and bring to a simmer. After the garlic browns (it will burn quickly after turning brown, so be ready!) Add the clams and allow them to warm through. (1-2 min max. Too long will make them tough.) Toss the noodles in the sauce and serve with grated parmesan cheese if desired.

**Tip:** Sometimes I start my noodles first and then begin gathering ingredients, opening and draining the clams, setting the table etc. Then I drain them and use the same pot to make the sauce and dump them back into the pot at the end to toss. Fewer dishes and no wasted time wandering around the kitchen while nothing is getting done.