

SPAGHETTI ALLE VONGOLE DA MICHELE
(Spaghetti with clams – the way Mike makes
it)

Serves 4 to 6

2-3 slices of guanciale (or pancetta or
Oscar Meyer bacon if that's all there is,
diced small
olive oil
4 cloves garlic, chopped
half an onion, chopped (should be twice the
volume of the garlic)
dried hot pepper flakes - to taste
butter - 4 tbsps
white wine - one and a half cups
small clams - I've been using New Zealand
cockles from Citerella or Fairway-- they're
all the same size -- figure 10-15 per person
- they should be very small -
spaghetti - 1 lb.

1. In a large skillet put the bacon in the
oil and saute to crisp;
2. Add the onion; then the garlic; then the
pepper flakes; sauté over a low flame until
opaque; don't let the garlic burn;
2. Add the wine and butter, turn the heat to
high and heat the mixture until it

emulsifies -- still liquid but thick - like pea soup.

3. Add the clams to the hot emulsion; when each clam opens, drain its liquid into the emulsion and put the clam into a waiting bowl (they open at different times; as soon as each one opens, remove it to the bowl;

(you can prepare the emulsion in advance and warm it up when the pasta is ready)

4. Heat a large pot of water and salt it generously, when it's at a boil add the spaghetti. When it's half-done (five to six minutes) throw it in the hot emulsion with a ladle or two of the pasta water. Toss the spaghetti and move it around vigorously in the emulsion with a wooden spoon or a big fork until it's al dente (taste it). Add more pasta water if necessary.

Add clams and serve. No parsley. No cheese. Maybe more peperoncini (to taste)