



## *Featured Recipe*

### **DIANA LONGORIA'S MANHATTAN CLAM LINGUINE**

**To pair with  
2010 LONGORIA  
CHARDONNAY  
STA. RITA HILLS**

*Makes 6 servings*

## *Ingredients*

2 QUARTS PLUS 3 ½ CUPS WATER  
3 CANS (6 ½ OZ.) MINCED CLAMS, DRAINED (RESERVE LIQUOR)  
2 ½ TABLESPOONS SALT  
1 PACKAGE (16 OZ.) LINGUINE  
8 TABLESPOONS BUTTER  
4 TABLESPOONS SNIPPED PARSLEY  
6 CLOVES GARLIC, FINELY CHOPPED  
3 TEASPOONS DRIED SWEET BASIL LEAVES  
½ TEASPOON DRIED THYME LEAVES  
DASH OF GROUND PEPPER  
1 CUP WHIPPING CREAM  
½ CUP LONGORIA CHARDONNAY  
½ CUP GRATED PARMESAN CHEESE (HAVE EXTRA FOR SERVING)

## *Method*

Heat water, reserved clam liquor and 2 tablespoons salt to boiling in large kettle. Add linguine gradually. Boil uncovered, stirring occasionally, just until tender, 8 to 10 minutes; drain.

While linguine is cooking, prepare sauce. Melt 4 tablespoons butter in 2-quart saucepan. Stir in parsley, garlic, basil, thyme, pepper and clams. Cook and stir over low heat until clams are heated through. Heat cream and wine to boiling in 1 ½ quart saucepan over low heat, stirring constantly. Boil and stir 1 minute; pour over clam mixture.

Transfer hot linguine to warm platter. Pour sauce over linguine. Toss linguine and sauce with remaining ingredients until well mixed.

Serve with a green salad, rolls and Longoria Chardonnay.

**This is a very easy recipe and doesn't take much time at all. Pour a glass of Longoria Chardonnay to sip while cooking, use it in the sauce, and of course, enjoy a glass with dinner. (You may need more than 1 bottle!)**



**Watch for more recipes from the Longoria crew throughout the year!**