

Clam and Leek Linguini  
with Dusted Valley 2015 Olsen Vineyard Chardonnay  
Serves 4-6

I love leeks, clams, pasta and Dusted Valley's 2015 Chardonnay, so why not put them together in a recipe? Cooking the leeks to a soft, velvety consistency is a little bit of a time commitment, but once that is done the dish goes together really quickly. And besides, you can always sip on a glass of the Chardonnay while the leeks are cooking.

1/4 cup olive oil  
2 tablespoons unsalted butter  
2 pounds leeks, cleaned, split in half lengthwise then thinly sliced into half circles, about 4 cups. White and light green parts only.  
4 cloves of garlic, sliced  
1 teaspoon Savor  
Pinch of red pepper flakes  
1/2 cup Dusted Valley's 2015 Chardonnay  
3 pounds of clams  
1 pound of linguini  
1 cup of the pasta cooking liquid  
1/3 cup chopped parsley



Scrub the clams, place into a bowl and cover with cold water. Place the clams in the refrigerator for one hour. After the hour gently lift the clams out of the water leaving any grit in the bottom of the bowl, give them a good rinse and place them back into the refrigerator until ready to use.

Start heating a large pot of salted water for the pasta.

Melt the butter with the oil over low heat in a pan large enough to accommodate the clams as well as the cooked pasta. Add the leeks, garlic, Savor and pepper flakes and stir to combine. Cook over low heat for 20-25 minutes, stirring occasionally being careful not to brown. The leeks will be very soft and cooked down.

When the leeks are almost done, add the pasta to the boiling water and cook to al dente, according to the package directions.

Increase the heat to the pan with the leeks to medium high and immediately add the white wine. Cook for about 1 minute.

Add the clams give them a good stir and cover the pan. The clams will take 5-6 minutes to open. Discard any clams that refuse to open.

When the pasta is cooked, remove 1 cup of the cooking liquid and set aside, drain, and add the pasta to the clams. Add the reserved cooking liquid and the parsley and stir to combine. Cook for another 1 to 2 minutes to combine the flavors and serve.