

RED CLAM SAUCE

Celeste Makely

GARLIC 6 CLOVES CHOPPED
OLIVE OIL 1/4 CUP
WHITE WINE 1/2 CUP
CRUSHED TOMATOES (1 LARGE CAN OR 1 BOX OF POMI)
2 BOTTLES CLAM JUICE
1 QUART FRESH CLAMS SHUCKED
2 DOZ. CLAMS UNSHUCKED
1 LEMON
1 BUNCH PARSLEY (CHOPPED)
RED PEPPER FLAKES (optional)

Sauté garlic in olive oil until soft being careful not to burn the garlic. Add white wine and clam juice; simmer until reduced by one half. Add tomatoes and reduce further until sauce thickens. Add clams in shell, cover and heat until opened. Add chopped clams and juice of ½ the lemon. Heat gently until clams are heated through, stir in chopped parsley. Sprinkle with red pepper flakes if desired.

I was raised in a very large Italian family where Sundays and Holidays were Feast days. My mother was the best cook and had magic hands. Nothing was beyond the scope of what she could produce in her kitchen. What I have learned came from watching her and seeing the enjoyment she got out of cooking for family and friends.

We spent our summers at the family beach house in Milford, Ct. where we fished and went clamming most days and learned to love and respect the ocean.

This clam sauce recipe comes from a book I gave my Irish daughter-in-law who lives in California with our son and grandson. It is called "The Italian Cooking Encyclopedia" which I gave her when they were dating. I guess I was afraid he was going to starve out in California. I was wrong. She is a great cook.

John and I have three children and five grandchildren. Two families live on the west coast and one in Baltimore. They love coming to the Cape, visiting the beaches and digging for clams. History repeats itself!

In 2001 I became a Master Gardener and soon after we retired to Wellfleet. I started growing tomatoes on a large scale (700 plants from seed) in our greenhouse. This year I started a business named "Celestial Tomatoes" and I sell plants to local nurseries and tomatoes to The Wellfleet Marketplace.

Life is good!

Celeste Makely