

Linguine with little neck clams, sweet corn, & oyster mushroom sott'olio, serves 4

12oz fresh linguine

4 large ears of corn, shucked

1 cup of white wine

4 cloves of garlic, sliced thin

2# of cherrystone clams, cleaned

½ cup mushroom sott'olio

2T extra virgin olive oil

½ cup fresh oregano leaves

½ cup fresh Italian parsley leaves

¼ cup fresh bread crumbs

Salt & pepper to taste

In a large skillet sauté fresh corn in olive oil on medium high heat until browned and soft. Remove from skillet and separate the corn into equal amounts, reserving half. Puree half of the corn in a blender until smooth adding water as needed, season with salt and black pepper.

Meanwhile add the sliced garlic, white wine, and clams to large skillet, cover and steam the clams until open, about 5-10 minutes. Then add the corn puree and corn kernels to the white wine clam mixture.

Place the pasta into boiling heavily salted water and cook until al dente about 5 minutes.

When the pasta is finished, drain and add to the large skillet. Toss with the fresh parsley and oregano and season with salt & pepper to taste. Top with fresh bread crumbs, extra virgin olive oil and mushroom sott'olio.

Mushroom Sott'olio, made 1 day ahead

3 cup sliced oyster mushrooms

1 sprig thyme, leaves removed

1 tsp dried oregano

½ cup white wine vinegar

1 cup extra virgin olive oil

1T minced garlic

1tsp chopped Italian parsley

1tsp fennel seed

1 pinch crushed red pepper flake

Heat 1T olive oil in pan until hot, add mushrooms, thyme, oregano, and salt. Stir mushrooms frequently and cook until slightly caramelized 2-3 minutes. Deglaze the mushrooms with white wine vinegar and simmer for about 5 minutes. Remove from heat, discard liquid, and cool the mushrooms. Combine all remaining ingredients with cooked mushrooms and let marinate overnight.