



Linguini with Bacon Clam Sauce *(an original from JBug's Kitchen)*

4 slices bacon
2 slices fresh French bread
1/4 teaspoon red pepper flakes
Salt and coarse ground black pepper
1 tablespoon butter
1 tablespoon oil from sundried tomatoes
2 cloves garlic
7 ounces chopped uncooked clams
1/2 cup white wine
1/4 cup oil packed sundried tomatoes, chopped
3/4 cup heavy cream
1/3 cup fresh parsley, chopped
1/3 cup fresh basil, chopped
1/4 cup freshly grated parmesan cheese
6 ounces linguini, cooked to al dente per package directions (reserve 1/2 cup pasta cooking water)

Heat a large sauté pan over medium heat and cook bacon slowly until crisp. Move bacon to a paper towel to drain; reserve bacon fat in pan. Place French bread into a food processor and process to coarse crumbs. Add crumbs to reserved bacon fat in sauté pan and cook, stirring often until a rich golden brown. Season with red pepper flakes and salt and pepper. Remove to a bowl. Wipe sauté pan clean.

Heat butter and oil over medium heat in sauté pan and add garlic. Cook, stirring constantly for 10 seconds. Add chopped clams and white wine. Cook for 1 minute until clams are opaque. Add sundried tomatoes, cream and bring to a boil, reduce to high simmer and cook for 1 to 2 minutes, until slightly thickened. Add al dente pasta to pan along with half the parsley and basil. Cook over medium heat, stirring constantly to allow pasta to absorb sauce. If it gets too thick, add reserved pasta cooking water. Crumble bacon and add to pasta along with parmesan cheese. Toss to coat. Move to a bowl and garnish with remaining parsley and basil. Top with browned bread crumbs. Serves 4.