

**LOTS A PASTA**  
INTERNATIONAL FOOD SHOP

*Recipes*



### **SPAGHETTI WITH CLAM SAUCE**

**1 10oz can baby clams with juice**  
**1 6oz jar select oysters**  
**2 oz butter**  
**1/4 cup olive oil**  
**1/3 cup chopped parsley**  
**1 lemon**  
**2 cloves garlic, minced**  
**1 lb fresh spaghetti**  
**freshly ground pepper**

**In small saucepan, sauté garlic in butter and olive oil. Chop oysters; add with clams and juice to pan. Peel and chop lemon rind very fine. Add rind, lemon juice, and parsley to pan. Simmer about 10 minutes. Cook pasta al dente, drain, and return to pot. Add clam sauce to pasta and serve immediately. Serves 5-6.**