

Clams w/ Bacon & Pasta

2 tablespoons Butter Infused Olive Oil
2 tablespoon EVOO – Picual or Coratina
10 ounce (2 cups) fettucine or angel-hair pasta
2 medium shallots, thinly sliced
1 thyme branch
1/2 cup Pinot Noir Wine Vinegar or a dry wine
1/2 teaspoon pepper
3 pounds clams (about 2-in. diameter), scrubbed
6 ounces bacon
1/4 cup coarsely chopped flat-leaf parsley
1 lemon, quartered
Salt to taste

In a pot cook pasta in boiling water until al dente – set aside

In separate pot heat 1-3/4 cups water, add the Pinot Noir Wine Vinegar, thyme branch, salt and pepper. Stir in clams and cook, covered, stirring occasionally, until clams open, about 10 minutes. Discard any clams that don't open. Remove thyme branch, slightly drain clams and set aside.

Meanwhile, cut bacon to small pieces and cook in frying pan until bacon is crisp, about 8 minutes. Drain on paper towels.

Stir parsley and half of bacon into clams.

Heat oils in a large Dutch oven over medium heat. Add shallots, clams and toss in pasta. Transfer to a large serving bowl and sprinkle with remaining bacon. Serve with lemon wedges.