

Scott's Clam Pasta

1 lb pasta noodles

2 cans of baby clams

4 cloves of minced garlic

1 TBSP butter

1 TBSP extra virgin olive oil

1 TBSP beef soup base dissolved in 4oz hot water

1 4oz can condensed milk

salt and pepper to taste

parmesan cheese

In a large pot add noodles and cook till just done.

In a medium fry pan add butter and olive oil and garlic. Simmer gently for 2 minutes. Drain baby clams and add them and mix with garlic and oil. Heat through and then add beef soup base and condensed milk. Gently simmer until slightly bubbling and cook down the liquid to your liking. Put the mixture in with the pasta and mix.

Serve with salt and pepper and parmesan cheese.