



## Red Clam Sauce

- 1 can (51 oz) **LaMonica** or **Cape May Chopped Clams** (drained)
- 1 ½ cup **LaMonica** or **Cape May Clam Juice**
- 2 tablespoons olive oil
- 2 crushed garlic cloves
- 1 medium onion, chopped
- 3 stalks celery, chopped
- ¼ teaspoon basil
- ¼ teaspoon thyme
- ¼ teaspoon salt
- ¼ teaspoon oregano
- 1 can (16 oz) crushed tomatoes
- 1 can (6 oz) tomato paste
- ½ cup water

Heat oil in pan, add garlic & onion. Cook until transparent. Add celery, seasonings, tomatoes, tomato paster, clam juice, and water. Simmer for 1 hour. Before serving, add Clams. Serve over pasta.