



## White Clam Sauce II

- 1 can (29 oz) **LaMonica Chopped Sea Clams** (do not drain)
- 3 teaspoons olive oil
- 2 shallots (or 2 tsp chopped onion), diced fine
- 3 cloves garlic, chopped
- 1 cup white wine
- 1 lemon, juice only
- pinch of dry basil leaves
- salt & pepper to taste

Sauté garlic and shallots in olive oil until translucent. Add white wine and simmer for 5 minutes. Remaining ingredients, simmer for 5 minutes.