

## The Sea Goose Grill & Raw Bar QUAHOG BOLOGNESE

### INGREDIENTS

- 1 onion finely diced
- ½ cup carrots finely diced
- 1 rib celery finely diced
- ¼ cup olive oil
- ¼ lb. butter
- 1 Tb. chopped garlic
- 1 bay leaf
- 1 cup red wine
- ¼ cup milk
- One 14-ounce can crushed plum tomatoes
- 2 cups chopped steamed quahogs with broth reserved
- Chopped parsley
- Pecorino Romano for grating
- 1 lb. linguine or bucatini
- 1 Tb. butter

### PREPARATION

This is based upon a classic meat Bolognese sauce.

1. First steam the quahogs, then let them cool. 2. Shell and chop them by hand. 3. Reserve the broth to use when preparing the final dish and freeze the leftover for chowder.
4. In a heavy-bottomed pot or Dutch oven, melt the butter in the olive oil. Sweat the vegetables (not the garlic) till almost browned—but don't brown them—add bay leaf and red wine, cook out red wine, and add milk. 5. Bring to a boil and add garlic and tomato. Cook gently for 20 to 30 minutes.
6. Remove from heat, and add salt, pepper, and crushed red pepper (if desired).
7. Cook pasta.



8. In a sauté or other pan melt butter and add quahogs, sauté till warm, add ¼ cup reserved clam broth. Add sauce and taste to adjust seasoning. Add pasta, toss well.
9. Place into four bowls, and top with parsley and grated Romano cheese.

WHAT DISTINGUISHES  
THE BOLOGNESE IS ITS LIGHTNESS—  
THE FLAVOR OF EACH VEGETABLE  
IS RETAINED