

# Chef-a-Thon



## Mike O'Connell Linguini with Clams, Bacon, & Pangratatto Ingredient List

1lb Linguine, dry

16 Littleneck Clams

6 Cherrystone Clams, or 1/2 pint Fresh Chopped Clams

8oz Smoked Bacon, whole slab, or thick cut, sliced into lardons  
(1/2" thick x 1" long)

8 cloves of garlic sliced as thin as possible

1 Cup panko breadcrumbs, unseasoned

2 sticks of butter, unsalted

1 Cup Dry White Wine

1 bunch of Parsley, finely chopped

2 oz bottled clam juice, or 6oz seafood stock

1 Lemon, zested

1/2 Cup of Kosher Salt (Morton's)

Freshly Cracked Black Pepper

Extra Virgin Olive Oil