



843 Rainier Ave S  
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## Red Wine Linguica & Manila Clams

A recipe for Uli's Famous Red Wine Linguica

Prep Time: 15 minutes

Cook Time: 35 minutes

Yield: 4 servings

### INGREDIENTS:

- 1 pound Uli's Famous Red Wine Linguica (4 links)
- 2 cups onions, chopped
- 1/4 cup garlic, chopped
- 2 cups tomato, peeled, seeded, diced
- 1/4 cup white wine
- 4 pounds Manila Clams, scrubbed
- 1/4 cup clam juice
- 1/4 cup unsalted butter
- 1 Tablespoon fresh dill, chopped
- 2 Tablespoons fresh lemon juice
- black pepper to taste
- 1 Tablespoon olive oil

### DIRECTIONS:

1. Sauté Red Wine Linguica in sauce pan with nice sear in olive oil.
2. Add Onions, and garlic. Cook until onions are translucent.
3. Deglaze pan with white wine and clam stock, cook on medium heat for 3 minutes.
4. Add Clams and dill. Then top with tight fitting lid.
5. When clams open, lower heat, remove lid and finish with whole butter, and lemon juice.
6. Add tomato and stir in gently.
7. Serve hot.