



## Red Clam Sauce II

- 2 can (6.5 oz) **Cape May Ocean Clams**
- 2 teaspoons olive oil
- 1 medium onion, chopped
- 1 shallot, diced fine
- 2 cloves garlic, chopped
- ½ cup white wine
- 4 oz tomato juice
- 1 cup diced tomatoes
- 1 bay leaf
- 2 sprigs fresh thyme
- 2 teaspoons chopped fresh basil
- salt & pepper to taste

Sauté onion, garlic and shallots in olive oil until translucent. Add white wine and simmer for 5 minutes. Add diced tomatoes, tomato juice and bay leaf; simmer for 10 minutes. Add clams (with juice) and seasonings, simmer for 5 minutes.