

Clam and Fregola Soup  
From Chef Chris D'Amico  
Serves four

3 garlic cloves, minced  
2 Tbsp extra virgin olive oil  
1 pound clams (any variety)  
3 ounces white wine  
2 plum tomatoes, chopped  
.25 pound arugula  
.5 pound Sardinian fregola  
salt and black pepper to taste

Method

1. In a soup pot, sweat the garlic in the olive oil over medium heat. Do not brown.
2. Introduce the clams and the white wine. Cook the alcohol out of the white wine.
3. Add the chopped tomatoes.
4. Add water—enough to sufficiently cover the clams in the pot—and bring to a boil, then reduce the heat and let simmer for 10 minutes. Turn off the flame.
5. Cook the fregola al dente in a separate pot of salted boiling water, just like you would other pasta, usually about 7 minutes. Strain the fregola and add it to the pot of simmering clams.
5. Adjust the seasoning as desired with salt and black pepper.
6. To finish, add the arugula and a drizzle of extra virgin olive oil. Serve hot.

*This recipe has not been tested by Grub Street or New York Magazine.*