

CopyCat The Old Spaghetti Factory Original Clam Sauce

Ingredients

3 ounces butter
2 cloves garlic, finely chopped
1/2 medium onion, finely chopped
3 stalks celery, finely chopped
3 tablespoons flour
2 cans (6 ounce size) clams, chopped
1 quart half and half
1/4 teaspoon ground thyme
1 teaspoon salt

Directions

Combine butter, garlic, onion and celery in a saucepan. Braise over medium-low heat until tender but not brown. Add the flour, and mix to make a roux.

Drain clams, reserving juice. In a separate saucepan, combine clam juice, half-and-half, thyme and salt. Heat until just below boiling.

Add to roux, and cook until sauce thickens. Add clams, stirring gently to mix throughout the sauce. Serve over your favorite pasta.