

Dear Walking Fish Members,

We hope everyone enjoyed the oysters and snapper a few weeks ago! Tomorrow's delivery will be triggerfish and littleneck clams.

Please be sure to check out our Facebook page for photos, tips and recipes!

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WEEK 2: February 14th, 2012

WHERE: NCSU Campus Farmer's Market (Brickyard)

WHEN: Tuesday, 3:30 – 4:30 pm

SHARE DESCRIPTION:

Triggerfish caught by Captain Gilbert Mathis and his crew aboard the 'Atlantic Runner'. The fish were caught by hook and line in the Atlantic Ocean.

Littleneck clams harvested by Mark Hooper in Core Sound using a hand rake (half share – 18 clams, full share – 36 clams)

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Here is a really good clam recipe that I have used for years!

### ***Clam Linguine***

18 littleneck clams, shucked and rough chopped (keep liquid)

¼ c. olive oil

1 medium onion, diced

1 medium green pepper, diced

2 cloves garlic, minced

¼ tsp. crushed red pepper

½ tsp. dill weed

¼ tsp. pepper

1 lb. linguine

1 ½ c. milk

1 ½ TBSP flour

Heat olive oil in skillet. Add onion, green pepper, and garlic. Sauté until softened. Add dill weed, red pepper, and black pepper. Add clams and the juice and continue to simmer over low heat for 10 minutes. While the clams are cooking, heat a pot of water for the pasta. Cook the pasta according to the package directions. Mix together the milk and flour. Add this mixture to the clams and cook until thickened. Drain the pasta and then toss with the clam sauce. Serve with crusty bread and sprinkle with parmesan cheese.



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*Hope you enjoy this week's catch!*

*~The Walking Fish Crew*