

# Giovanni's Spaghetti alle Cozze



I first had [Spaghetti alle Cozze](#) in Venice in about 1964 or 5 and since then I have seen many variations, some with Tomatoes, some with Saffron and some with other [Frutti di Mare](#) etc. This is also the basic recipe that I

have often seen in Spain. Normally it is made with Chicken Stock but since I am a mean, cantankerous old poot, I make it with [Clam Juice](#) or a can of [Clams](#). Also, I have often been warned by Italians that if they catch you eating seafood with cheese on it, they will beat you senseless with [Mandolins](#).

Ingredients:

1. [Angel Hair Spaghetti](#)....I like the kind that you find in the cold shelves in the stores but a box is ok too.
2. A bottle of Clam Juice or a Can of Clams
3. [Garlic](#).....Plenty
4. Parsley.....a bunch of Italian or whatever
5. A bottle of White Whine.....some for the Spaghetti and some for drinking
6. A bag of Mussels.....I was in Main when I did this one so naturally I used [fresh](#) but sometimes I use New

**Zealand Green** which you can find at the Asian stores.

7. Olive Oil

8. **Grated Italian**

**Cheese**.....whatever kind you like

### Optional Ingredients:

1. A can of Tomatoes

2. A pinch of **Saffron**

3. Butter

4. Chopped Green Onions

5. **Italian Seasoning**

6. Bread for dobbing when the Spaghetti is gone

7. Other Shellfish such as Clams, Shrimp, Crab etc.



As usual, when doing anything Mediterranean, except maybe ice-cream, you cook plenty of Garlic in Olive Oil. If you watch Julia Child, you might want to add some [Butter](#). Don't let it cook more than just barely starting to brown. If it burns even a little, it will make a bad taste and you will have to go see your priest and confess all your sins.



Johnny has good ones.



Pick through them and make sure to discard any that are dead. Tap each one with a table knife handle. If they close they are alive; if not they are dead. Also, wash (maybe scrub) them and [remove the beards.](#)



Pour in a Can of Clams or a Bottle of Clam Juice.



Then pour in at least a big glass of White Wine. Most recipes call for a cup or two but I like to have lots of broth leftover to dip my bread in.





Chop a nice Gob of Parsley but don't dump it in until the very last so it will keep its color.



Start the Spaghetti.



Put the Mussels and Sauce in a nice blue pot, cover it and cook it for a little while.....just until the Mussels pop open.



When the Spaghetti is nice and “al dente”, drain it and dump it on your plates



Sprinkle on some Cheese and duck under the table so the Italians can't whack you with their Mandolins. Don't worry, it will smell real good, they will have to taste it and then you will be forgiven.



Just about anywhere before, you could have added all that other monkey business if you wanted too.



Buon appetito!

And beware of grinning  
opossums.....they are not sincere.