



**I ❤️ West Coast SEAFOOD**

## **Garlic Butter Whelks over Spaghetti**

240 min

CA

4

### **Ingredients**

1 pound (~12) whelks, cleaned

7 cloves garlic, chopped

3/4 cups extra virgin olive oil

1/2 bunch parsley, chopped

1 cup white wine\*

1/4 teaspoon pepper + pinch of salt

1 pound spaghetti

\*Non-alcoholic substitute: 1/2 cup vinegar + 1 tablespoon sugar + 1/2 cup water

In a pot, heat 5-6 cups water.

Once it reaches boil, add a dash of salt.

Submerge whelks in boiling water. Simmer several hours, until tender. Turn off heat, set aside broth and cut the whelks into bite-sized pieces. In a deep skillet, heat oil and sauté garlic for 2 to 3 minutes. Add the whelks, wine and broth to the skillet, adding salt to taste. Simmer in skillet for 20 minutes to 1 hour. Before removing from heat, add parsley and 1 tablespoon of oil. In a separate pot, boil pasta until almost tender. Drain pasta, add to the broth and continue cooking until pasta is done. Serve immediately with a sprinkle of parsley.

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**Recipe adapted** from A Well Seasoned Life

Species Group

Abalone, Whelk