Linguini with Clam Sauce

* 1 pound linguine, or spaghettini
* 2 tablespoons olive oil
* 3 ounces Italian Sausage
* 1/2 cup finely chopped yellow onions
* 3 tablespoons thinly sliced garlic
* 2 teaspoons chopped fresh oregano
* 1/2 teaspoon salt
* 1/4 teaspoon crushed red pepper flakes
* 2 pound Little Neck clams, scrubbed and purged in water
* 3/4 cup dry white wine
* 1/2 cup clam juice
* 1/2 cup half and half

Cook linguini in salted water for 8 minutes.  Drain, reserving 1/2 cup water.

Store cooked pasta in bowl with reserved water.

Heat oil in skillet.  Add sausage and cook 2 minutes.

Add onions and cook 3 more minutes.

Add garlic, oregano, salt and red pepper and cook 1 minute.

Add clam juice and wine and cook 2 minutes.

Add clams, cover and cook 5 minutes.

Stir in cream and lemon juice.

Add cooked pasta and toss to coat.

Toss with parmesan cheese and parsley and serve.