Spaghetti with Clams

12 ounces spaghetti

1 Tablespoons salt

3 Tablespoons olive oil

4 cloves garlic, smashed

1/4 teaspoon red pepper flakes

1 cup white wine

3 pounds littleneck clams

1/2 cup fresh parsley

lemon wedges

Bring 2 quarts of water to a boil.

Stir in pasta and salt.  Cook to al dente.

Reserve 2 cups water then drain pasta.

Combine oil and garlic in Dutch oven and cook 2 minutes.

Add red pepper flakes.  Cook 30 seconds.

Remove garlic.  Stir in wine.  Bring to a simmer.

Cook 6-8 minutes.

Stir in clams.  Cover and cook until clams open.

Transfer clams to a bowl.

Simmer juices in pan until reduced by half.

Add the pasta and accumulated clam juices.

Cook 2-3 minutes.

Add reserved pasta water as needed.

Remove from heat.

Stir in parsley and season with salt and pepper.

Return clams to pot and toss to combine.

Serve with lemon wedges.