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# Escargot a L`Aoile (Hot)

*Hugo's rotisserie Restaurant - Pittsburgh, PA*  
*Pittsburgh Chefs Cook Book - 1989*

Servings: 2

**12 escargots, drained**  
**1/4 teaspoon minced shallots**  
**1/4 cup dry white wine**  
**1/8 teaspoon minced garlic**  
**butter**

Saute' the garlic and shallots in butter until clear and aromatic. Add the escargot. Toss together. Add the wine and reduce to almost dry.

Place the escargot in shells or cups. Top with herb butter.

Bake at 400 degrees for 15 minutes or until bubbly.

## **Appetizers**

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*Per Serving (excluding unknown items): 21 Calories; trace Fat (0.6% calories from fat); trace Protein; trace Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; 2mg Sodium. Exchanges: 0 Grain(Starch); 0 Vegetable.*