
Escargots A` La San Diego

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Party Recipes from the Charleston Junior League - 1993

Servings: 2

2 cups water

4 ice cubes

1/2 cup fresh lemon juice

1 can (7 ounces) escargots (snails, approx. twelve), drained

1 shallot, finely diced

1 clove garlic, minced

1 1/2 tablespoons chopped parsley

1 tablespoon chives, finely snipped

1/2 cup (one stick) butter, melted

French bread

In a medium bowl, combine the water, ice cubes and lemon juice. Add the escargots and allow them to soak for three hours in the refrigerator.

Preheat the oven to 450 degrees.

In a small bowl, mix together the shallot, garlic, parsley, chives and butter.

Drain the escargots. Pat dry with paper towels. Insert the escargots into ceramic shells or arrange six in each of two shallow five-inch baking dishes.

Top with the butter mixture, dividing it equally among all of the escargots.

Bake until bubbling, about 8 minutes.

Serve immediately with French bread.

Seafood

Per Serving (excluding unknown items): 226 Calories; 23g Fat (87.1% calories from fat); 1g Protein; 7g Carbohydrate; trace Dietary Fiber; 62mg Cholesterol; 246mg Sodium. Exchanges: 1/2 Vegetable; 1/2 Fruit; 4 1/2 Fat.