

Escargot – Hugh Taylor

Garlic Butter:

½ c butter

1/8 t garlic powder

½ t celery salt

½ t parsley flakes

Pepper (freshly ground)

1 c dry white wine

1 T chopped shallots

1 can snails

1. Boil shallots in wine until volume is reduced by half. Strain wine and add ~ ½ t to each shell.
2. Add a snail to each shell. Seal with garlic butter.
3. Bake 10 minutes at 400°F.
4. Serve on a mound of bread crumbs.

**This garlic butter makes excellent garlic bread. Use 1 t of garlic powder.