

Fried Snails from Crete

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Directions

1. Put the snails in a bowl with plenty of cold water. Cover the bowl and let them overnight. One by one they start to come out of their shell and we can distinguish the living from the dead , if any.
2. Boil the snails in water with a little salt until they begin to foam. Remove froth, rinse them with plenty of cold water and clean them carefully with a knife removing all residues present in the shell. Drain them.
3. Spread some salt in a wide frying pan, heat the pan and place the snails with face down (abouboura as they say in Crete). When the snails stop moving pour the oil and let them fry for 5 minutes over medium heat.
4. Then add the vinegar and rosemary, increase heat, cover the pan and boil for another 5 minutes.
5. The snails are ready. Serve in a deep platter with all the sauce that remained in the frying pan.

Ingredients

- 50 snails
- 1/2 cup olive oil
- 1/2 cup vinegar
- 2 sprigs rosemary

Recipe source: From ΓΕΥΣΗ ΚΟΥΖΙΝΑ magazine 5/2006, featured image is from <http://koykoycook.blogspot.gr/>

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