



Print 3x5 Recipe Cards

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Cassolettes d'Escargot

1

1/4 cup butter
2 shallots, chopped
1 lb. small button mushrooms
1 cup Riesling wine
1 tbs. flour
fresh ground nutmeg
2 cloves garlic, chopped
2 tbs. chopped fresh parsley
36 Wild Burgundy Snails
1 cup heavy cream
salt & pepper
12 slices French baguette, toasted

Heat butter in large saucepan. Sauté garlic, shallots, parsley & mushrooms for 5 minutes. Stir in snails & wine; cover & simmer for 10 minutes. Stir in cream & flour until smooth; simmer until thickened. Season to taste with salt, pepper & nutmeg. Spoon over individual baguettes

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