



# Print 3x5 Recipe Cards

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## Snails in Lettuce Leaves

1

36 Wild Burgundy Snails  
4 tbsp. minced shallots  
2/3 cup mashed cooked carrots  
1/4 tsp. salt  
1/4 tsp. ground mace  
6 large Boston lettuce leaves, lightly blanched  
1/2 cup olive oil  
1 cup chopped fresh mint  
1/3 cup cooked rice creole  
1/4 tsp. white pepper  
2 tbsp. butter, room temperature  
1 cup chicken stock

### Sauce:

1 1/2 tsp. butter  
1/2 cup heavy cream  
1 1/2 tsp. flour  
juice of 1/2 lemon

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## Snails in Lettuce Leaves CONTINUED

2

Marinate snails for 24 hours in 2 tbsp. shallots, 1/2 cup mint & 1/2 cup olive oil, covered, toss occasionally.

Remove snails & strain marinade into a saucepan, heat. Add snails & cook for 3 minutes; remove to bowl with carrots, rice, 2 tbsp. shallots & 1/4 cup mint. Add salt, pepper & mace; blend in butter. Place lettuce leaves on flat surface & put snail mixture on each leaf. Roll each leaf, folding in sides. Place in skillet, seam-side down, fitting snugly. Heat stock & pour over rolls, bring to a boil, lower heat & simmer for 8 minutes, basting often.

Melt butter & blend in flour, cook for 3 minutes stirring constantly. Mix stock & cream and gradually add to thicken. Bring just to a boil, adjust seasonings & add lemon juice and mint.

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