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Snail Appetizers

1

Batter:

1 egg

1 cup water

1 1/4 cup all-purpose flour

Beat egg & water well; add flour & beat until smooth. Cover & set aside for at least 1 hour.

1 tbsp. olive oil

1 1/2 cup marinara sauce

24 Wild Burgundy Snails

oil for deep frying

Heat sauté pan & add olive oil, marinara sauce & snails. Simmer over low heat for 10 minutes or until mix thickens remove from heat.

Heat oil to 375. Divide batter in half. Take 1 snail at a time from sauce, allowing some sauce to cling.

Place in batter & deep fry until golden brown. Remove & pat dry and dip into other bowl of batter; repeat frying. Drain and serve.

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