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Ragout of Escargots 1

Shallots and slivered garlic provide the aromatics in this fresh ragout of wild mushrooms, asparagus, baby fennel, and yellow squash, finished with sauvignon blanc, fresh goat cheese and French thyme.

24 Wild Burgundy Snails
4 large garlic cloves, slivered
2 medium shallots, sliced and halved
2 tbsp. olive oil
2 tbsp. butter
8-12 oz. chanterelle mushrooms, cleaned and trimmed
1 bundle asparagus, bias cut
4 pc. baby fennel, cleaned and helved
1 yellow squash
2 Roma tomatoes, skinned and sliced
Several sprigs of fresh thyme

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Ragout of Escargots CONTINUED 2

1/4 cup Sauvignon Blanc
1 bunch flat parsley
Fresh bread
4 oz. fresh goat cheese

Blanch, to al dente, fennel and asparagus, and shock in ice bath. Set aside. Sauté garlic and shallots over medium heat with olive oil and butter; add mushrooms and squash; cook. Add asparagus pieces, baby fennel halves, and fresh thyme; add sauvignon blanc and escargots. Reduce liquid by half. Add tomato, salt, pepper (I prefer white pepper with our escargots) and finish with chopped parsley. When heated through, serve atop toast points and garnish with goat (or blue) cheese, if desired. Serves four to six.

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