

ESCARGOTS

Contributed by Noreen

Escargots: this recipe came from Mary Drummie as a gift at Xmas (circa 1963) together with escargot shells, dishes and cutlery. We always have them on New Years Eve since, just before we have our fondue party.

- 1 or 2 cans escargots(6 per person)
- 1 med. carrot
- 1 celery stalk
- 1 onion
- 1 can consomme
- 1 cup melted sweet butter
- 1 Tbsp. chopped fresh parsley
- 2 cloves crushed garlic crushed
- 1 shallot
- 2 - 3 drops cognac per shell

Combine carrot, chopped; celery, diced; onion, minced; consomme and 1 can of water. Bring to a boil and simmer for 1/2 hour. Turn off. As it cools, add snails.

Combine butter, parsley, garlic and shallot and melt.

To each shell add the cognac, one snail and enough butter sauce to completely cover the snail.

Bake at 350 F for 5 to 10 minutes. Snails are done when sauce is bubbly. Serve immediately with crusty French bread.

WASHING SHELLS:

Rinse thoroughly in hot water and then boil in a solution of salted water and baking soda for 15 minutes. Drain and dry in a low oven (250 F) for 10 -20 minutes on a baking sheet. Cool and store.

