



Baked Escargot

Ingredients:

- 1/2 C. Butter
- 1 Can very large Escargot (4 dozen)
- 4 Cloves garlic, minced
- 1 tsp chopped fresh parsley
- 1/2 C. shredded parmesan cheese
- Salt & fresh ground pepper to taste

Instructions:

- Drain and rinse 1 can of escargot.
- Melt butter over med-low heat in a sauté pan.
- Add snails, garlic and parsley. Cook and stir for 3-4 minutes.
- Place one snail along with some sauce in each cup of an escargot dish.
- Sprinkle tops with parmesan cheese, salt and pepper.
- Bake in preheated 350 degree oven until cheese is melted, bubbling and lightly browned, about 10 minutes.

Serve with some crusty bread to enjoy all of that awesome cheesy, garlicky butter.

Cook's Notes: If you want to sauté snails ahead of time, cool down sauteed snails and package in zip lock freezer bags in increments of six and freeze. Now you're ready your next delicious meal. Just thaw and place in escargot dish, top with cheese and bake.

Tips: You can use your favorite cheese instead of parmesan. I love gorgonzola.