



Print 3x5 Recipe Cards

Print this recipe out and cut along the dotted lines to add this 3x5 recipe card to your personal collection.

Baked Snails

1

12 Wild Burgundy Snails
2 cloves garlic, chopped
2 tbs. lemon juice
2/3 cup dry fine bread crumbs, tossed w/garlic salt, paprika & white pepper
1/2 cup chopped onion
2 whole allspice berries, crushed
1 tsp. fresh grated lemon peel
romaine lettuce leaves
lemon wedges
mint sprigs

Put snails in a saucepan with onion, garlic, allspice, lemon juice & peel. Add water to cover & bring to a boil. Lower heat & simmer 10 minutes. Drain snails, reserving liquid.

Oil shallow baking pan, preheat oven to 450. Coat snails with oil-butter mixture & roll in bread crumb mixture. Bake for 10 minutes or until brown. Arrange on leaves, garnish with lemon wedges & mint sprigs. Serve with a yogurt/mint dipping sauce

©2005 Potironne Company, LLC • www.potironne.com

