



Print 3x5 Recipe Cards

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Snails Almondine over Spinach

1

4 cup fresh spinach, stems removed, julienne cut
1/4 tsp. salt
12 Wild Burgundy Snails
1/2 tsp. Dijon mustard
4 tsp. balsamic vinegar
1/4 cup sour cream
2 tbsp. butter
1/4 tsp. fresh pepper
1/2 tsp. extra-virgin olive oil
1/4 cup water

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Snails Almondine over Spinach CONTINUED

2

Arrange 1 C of spinach on a plate in a nest. Heat margarine, salt & pepper in a pan, sauté snails & almonds until lightly browned. Drain & put 1 tsp. of almonds in each nest.

Combine mustard, oil & vinegar in a pan & reduce by half over med. heat. Add sour cream & water and blend. Spoon 2 tbsp. over each nest to six.

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