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Cream of Onion and Stilton Soup with Escagrots 1

24 Wild Burgundy Snails
4 tbsp. Butter
1 lb. thinly sliced onion
1 lb. Idaho potatoes, peeled & cubed
1 pint heavy whipping cream, whipped
2 large cloves garlic, chopped
1 cup chicken stock
1 qt. milk
4-6 oz. Stilton cheese, crumbled
Salt, white pepper, and grated nutmeg to taste
Fresh parsley, chopped

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Cream of Onion and Stilton Soup with Escagrots 2 CONTINUED

In a large heavy skillet melt butter. When hot, add snails; cook and stir 3-4 minutes. Remove snails; add onions & garlic. Cover & cook over low heat for 30 minutes or until onions are soft. Add potatoes, toss; add milk and stock. Simmer for 15 minutes; cover and continue to simmer until potatoes are very soft. Roughly chop snails & set aside. Puree soup, return to sauce pan, and add snails & cheese. Stir over low heat until cheese is melted. Season. Serve in bowls, garnish with whipped cream & sprinkle with parsley.

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