



ESCARGOTS À LA BOURGUIGNONNE (SNAILS IN GARLIC-HERB BUTTER)

Use good-quality canned snails and store-bought snail shells to make this timeless garlic-and-herb-flavored dish.

Yield: Serves 4

Ingredients

16 tbsp. unsalted butter, softened
1/4 cup minced flat-leaf parsley
1 tbsp. white wine
1 tsp. cognac or French brandy
3 cloves garlic, minced
1 shallot, minced
Kosher salt, freshly ground black pepper, and
nutmeg, to taste
24 extra-large snail shells
24 canned extra-large snails
Rock salt
Country bread, for serving

Instructions

1. In a bowl, whisk together butter, parsley, wine, cognac, garlic, and shallots with a fork. Season with salt, pepper, and nutmeg. Cover with plastic wrap and refrigerate overnight to let the flavors meld.
2. Heat oven to 400°. Spoon about 1/2 tsp. of butter mixture into each snail shell. Push a snail into each shell; fill shells with remaining butter mixture. Cover bottom of a 9" x 13" baking pan with a layer of rock salt. Arrange snail shells butter side up on bed of salt and bake until butter sizzles, 10-12 minutes. Serve snails on a platter, with bread to soak up the butter, if you like.