



Escargot

Yields: 4 servings

Total time: 25 minutes

Growing up, escargot was one of Matt's first forays into fine dining, and unique seafood. It's still one of our favorite things to order whenever we get the chance. It's actually really easy and fun to make, and you can have high class, restaurant quality food whenever you want. Butter, great cheese and walnuts get all hot and bothered and really bring this tasty little app to the next level, and that can bring your next dinner party to the next level, too. We throw a little spinach in there too, for color and to act like we're eating healthy with some veggies too, but this little dish is pure decadence, like that perfect little black dress that fits just right and is comfortable, too. We think the French Mr. T would say "Treat yourself, fool!"

Ingredients

- 1 lb of baby spinach, stems cut off
- 1 can of snails
- 1 Tbsp anchovy paste
- 3 Tbsp broken walnuts
- ¼ tsp grated orange rind
- 1 garlic clove, finely minced up
- ½ C heavy cream
- 3 Tbsp butter
- ¼ tsp salt
- ¼ C grated gruyere cheese
- Cooking spray
- Freshly ground black pepper to taste
- Freshly ground nutmeg to taste
- Fresh parsley for garnish

Directions

- Chop up the baby spinach, and sauté in 1 Tbsp of butter until wilted, squeeze out all the liquid and set aside
- Turn on your broiler
- Meanwhile, melt up the rest of that butter in the pan you heated the spinach in
- Add the snails, garlic, anchovy paste, walnuts and grated orange and sauté it all for 2 minutes
- Add that heavy cream, salt, a little nutmeg and black pepper and sauté for another 2 more minutes
- Add in the spinach, set everything aside
- Spray your casserole dish or ramekin with cooking spray
- Spoon in a snail and mix into each little divot in the dish
- Hit it with a little salt, black pepper and nutmeg
- Sprinkle with cheese & broil for three minutes
- Top with some chopped parsley
- Grab those teeny, little forks and take a bite!