

## Escargots Catalans (Catalan-Style Snails)

Serves 16

### Ingredients:

1 can Snails, washed and drained

Saute with Catalan butter. Stuff into shells or phyllo triangles.

Cook in oven at 400F until golden brown.

### Butter Catalan Ingredients:

1 Lb. Butter

4 Tbsp. Garlic, chopped

2 Tbsp. Parsley, chopped

1 Tbsp. Bacon, cooked and chopped

1 Tbsp. Anchovies, chopped

1 Tbsp. Ham, brunoise

1 Tbsp. Walnuts, chopped and toasted

1 Tbsp. Tomato Paste (just enough to color butter)

1 Tbsp. Tomato Concasse (small brunoise)

1/2 cup Bread Crumbs

1 Tbsp. Cognac

1 Tbsp. Oyster Sauce

1 Tbsp. Lemon Juice

Salt and Pepper

### Preparation:

Puree everything in food processor except tomato concasse, ham, bacon and walnuts.

Add these by hand after you puree all the other ingredients. Chill in a bowl.

### Garlic Butter Ingredients:

1 Lb. Fresh Butter

1 cup Garlic, chopped

1 1/2 cup Parsley, chopped

1/2 cup Shallots, chopped

1/2 cup Bread Crumbs

2 Tbsp. Pernod or Ricard

Salt and Pepper

Nutmeg