

Escargot

From Dana

- Rinse and drain canned escargot and remove as much liquid as possible
- Add one stick of butter per can of escargot and 3 to 5 cloves of garlic.
- Simmer until heated through and add salt and pepper to taste.
- If more garlic is desired, either add garlic powder or more cloves of garlic
- Lastly, the longer you let them sit in the good stuff, the better they taste.