

## Escargots w. Brie

### Ingredients:

1 French loaf  
½ cup melted butter  
2 cups canned snails  
½ cup chicken stock  
1 tsp chopped fresh or dried thyme  
1 tsp chopped fresh tarragon or ½ tsp dried tarragon  
½ cup sour cream  
1 tbsp Brandy  
½ cup heavy cream  
Large pinch of cayenne  
1 lb Brie cheese  
1 bunch of chives, chopped

### Directions:

Cut bread into 1-inch thick slices. Brush both sides with the melted butter. Heat in a 350 degree oven for 10 -12 minutes until golden.

Chop the snails; mix them in a saucepan with the stock, thyme and tarragon. Bring to a boil, lower the heat and simmer for 10 minutes.

Remove from the heat and stir in the sour cream and Brandy. Combine well. Whip the cream with the cayenne.!

To assemble, spread a layer of Brie on each bread slice; sprinkle on the chopped chives. Spoon on about 2 tbsp of the herbed snail mixture and top with a tsp of the seasoned cream.!

**DO NOT ASSEMBLE UNTIL JUST BEFORE SERVING, AS THE BREAD WILL BECOME SOGGY.**