

## Easy Garlic Escargots

Savannah · 30/09/2024

**Prep Time**

5 mins

**Difficult**

Medium

**Servings**

45 mins

**Description**

This escargot recipe is made with tender escargots in mushroom caps smothered with wine sauce and cheese. Nothing big and fancy but I liked how it turned out so I thought I'd share. They're easy to make too.

**Ingredients**

- 1 (7 ounce) can escargots
- drained - 6 tablespoons butter - 1 clove garlic
- minced - 20 mushrooms
- stems removed - 1/2 cup white wine - 1/2 cup cream - 1 tablespoon all-purpose flour - 1/4 teaspoon dried tarragon - 1 pinch freshly ground black pepper
- or to taste - 1/4 cup grated Parmesan cheese

**Instructions**

1. Preheat the oven to 350 degrees F (175 degrees C). Lightly grease an 8x8-inch baking dish. Place escargots in a small bowl and cover with cold water. Let sit for 5 minutes to remove any canned flavor they may have. Drain escargots and pat dry with a paper towel. Dotdash Meredith Food Studios Melt butter with garlic in a large skillet over medium-high heat. Add escargots and mushroom caps; cook and stir until mushroom caps begin to soften
2. about 5 minutes. Dotdash Meredith Food Studios Whisk together wine
3. cream
4. flour
5. tarragon
6. and pepper in a small bowl until well combined. Pour into the skillet and bring to a boil. Cook
7. stirring occasionally
8. until sauce thickens
9. about 10 minutes. Remove from the heat. Dotdash Meredith Food Studios Place mushroom caps into the prepared baking dish
10. with the tops facing down. Spoon an escargot into each mushroom cap. Pour sauce from the skillet over mushroom caps
11. then sprinkle grated Parmesan cheese over top. Dotdash Meredith Food Studios Bake in the preheated oven until cheese has turned golden brown
12. 10 to 15 minutes. Dotdash Meredith Food Studios