

JUNE

SAINT JOHN'S SNAILS

(Lumache di Vigna di San Giovanni)

INGREDIENTS:

Servings: 6 people

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| California petit gris snails | 2 cans (7 oz each) |
| Olive oil | 1/2 cup |
| Finely minced garlic cloves | 3-4 |
| Finely minced peperoncino | 1 |
| Anchovies | 3-4 fillets |
| Dry white wine | 3/4 cup |
| Fresh tomatoes | 1 1/2 lbs |
| or canned tomatoes | 1 can (28 oz) |
| Water | 1 cup |
| Rosemary | 2 tbs |
| Sage | 2 tbs |
| Marjoram | 2 tbs |
| Parsley | 2 tbs |
| Basil | 1 tbs |

TOOLS

Large saucepan

Chef's knife

Cutting board

Heavy sauté pan

Colander

PREPARATION:

If using fresh tomatoes:

Peel, seed and chop the tomatoes.

If using canned tomatoes:

Drain and chop the tomatoes.

Over medium heat, warm the olive oil in a heavy sauté pan, then gently sauté the peperoncino, garlic and anchovies. Mash the anchovies with a spoon while sautéing. When the garlic turns a light golden color, and the anchovies resemble a paste, pour in the white wine. When the wine has almost evaporated, stir in the tomatoes and the water. Simmer for 50 minutes, adding enough water to keep the sauce thick but moist.

While the sauce is cooking, drain the snails. If you wish, you can halve the snails.

After the sauce has cooked for 50 minutes, add the snails, rosemary, sage, marjoram, parsley and basil and cook until the snails are hot, approximately 7 minutes. Serve immediately with plenty of bread to soak up the sauce.