

Sea Snails In Coconut Milk Recipe (Oc Len Xao Dua)

Serves 3-4

INGREDIENTS

- 1 lb cone-shaped escargot
- 2 tablespoons vegetable/coconut oil
- 1 tablespoon minced garlic
- 2 tablespoons minced lemongrass (the tender stalk of about 2 fresh lemongrass stalks)
- 1 14-oz can coconut milk
- 1/3 cup water
- 1 teaspoon salt
- 1 teaspoon sugar
- Vietnamese coriander (optional)
- Red chili peppers (optional)

INSTRUCTIONS

1. If using fresh snails, soak them in water with a little bit of salt for at least 30 minutes to purge the grit and sand. Carefully hack off the coned end of each snail to loosen up the suction. Then thoroughly rinse and drain dry. If using frozen sea snails, the ends usually are already cut.
2. In a medium-sized pan, heat vegetable oil on medium high. Add garlic, lemongrass and chili peppers (optional). If you are using fresh lemongrass, instead of tossing the tough leafy parts, cut them up into 2-inch segments and toss into the pan as well. Saute in oil until fragrant (about 15 seconds) then immediately add snails. Toss in the aromatics for about one minute.
3. Add coconut milk and water. Simmer on low for 5-7 minutes. Season with salt and sugar to taste.
4. Garnish with fresh Vietnamese coriander leaves (optional).