

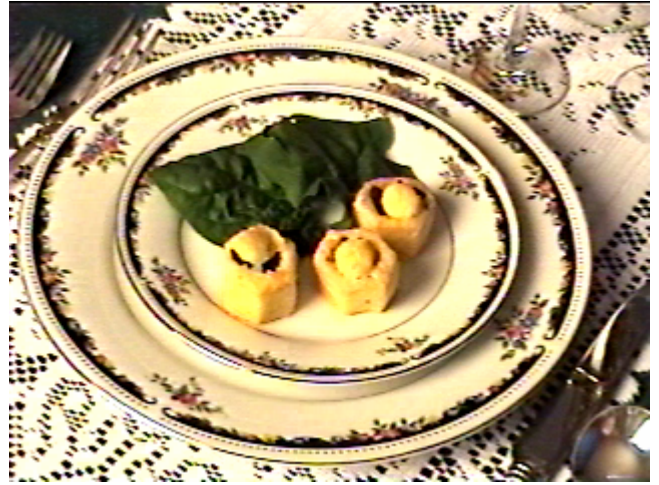
## Hors d'oeuvre - Garlic Snails in Pastry shells

### Ingredients:

24 mini pastry shells  
1 can ( 24 snails)  
Garlic butter (recipe to follow)

### *Garlic butter recipe:*

4 oz. softened salted butter  
3 minced garlic cloves  
¼ cup minced Italian parsley  
½ teaspoon freshly ground black pepper



### Instructions:

*(Garlic butter)* Simply combine all the ingredients in a bowl and mix well.

Pop the center out of the *Mini Pastry Shells*, if the snails are too large, cut them in half and place one half into pastry shell. Fill the remainder of the shell with garlic butter. Top with the pastry center section that you removed with the "hat".

Place on cookie sheet and bake in a preheated oven at 350°F for 10 to 15 minutes. Bake until heated through. Serve immediately while hot.

## Consuming a 10 course meal “Edwardian style”

The purpose of these meals was not necessarily because the Edwardians had big appetites, but more for the social interaction around the table.

In other words sitting and chatting for a few hours was what it was all about. The servings were actually half portions in size, and at any time a course could be skipped, as practiced often by the women. If you were too full for the fish course you could always wave it away!

Wine glasses were only half filled, which makes sense of course.

*From the Titanic Murder Mystery Dinner at <http://www.printablemysterygames.com>*