

## FRENCH FRIED FROG LEGS

24 frog legs	garlic powder
1 quart buttermilk	Worcestershire sauce
1 egg	dash of hot sauce
3 Tablespoons Creole mustard	4 cups seasoned yellow corn flour
1 (10) ounce bottle of beer	2 cups oil
salt	cracked black pepper

Place frog legs in large bowl and pour buttermilk over them (this is a tenderizer). Allow to sit for one hour at room temperature. In another bowl combine egg, mustard and beer. Beat with whisk until well blended. Add salt, pepper, garlic, Worcestershire and hot sauce to taste.

Preheat oil to 375 degrees. Place corn flour in paper bag. Take frog legs out of buttermilk and coat with beer batter. Put frog legs into paper bag with corn flour and shake vigorously to coat frog legs. Deep fry in hot oil until golden brown. Serve with cocktail or tartar sauce.

## MARINATED GRILLED FROG LEGS

16 frog legs	
Marinade:	
1 cup olive oil	Juice from one lemon
4 pickled basil leaves	3 large cored tomatoes
2 peeled garlic cloves	2-3 Tbsp. capers
4 peeled shallots	1 Tbsp. salt
2 pinches of cayenne	6 oz. orange juice

Put all marinade ingredients in the blender and process until smooth. Place frog legs in a shallow pan and pour marinade over them; refrigerate for three hours. Remove from refrigerator and drain marinade from frog legs. Reserve the marinade. Season frog legs with salt and pepper and place on preheated grill. Cook over high heat 2-3 minutes each side. Remove from grill, tent with foil and hold warm until ready to serve. In medium saucepan bring marinade to simmer. Place frog legs on serving platter and drizzle marinade over top.

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# BURGERS' SMOKEHOUSE®

SIMPLE TRADITIONS SINCE 1952

## FROG LEGS

FREEZE UPON ARRIVAL  
THAW COMPLETELY BEFORE USING

Frog Legs from farm raised frogs. Great deep fried, cajun fried, battered and fried, and sautéed. Frog Legs are a rare food delicacy. They can be prepared in a variety of ways.



## BURGERS' SMOKEHOUSE

32819 Highway 87  
California, MO 65018  
800-705-2323  
www.smokehouse.com

## **BURGERS' FRIED FROG LEGS**

Thaw Frog Legs Completely.

Heat Oil in skillet or deep fryer until hot. Oil is hot enough when a drop of water bounces across oil.

While oil is heating beat one egg and a cup of milk together.

In separate bowl mix one cup flour and  $\frac{1}{2}$  tsp salt together.

May separate frog legs into two pieces if desired.

Salt thawed frog legs. Dip frog legs in flour mixture, then dip into egg/milk solution, and re-dip in flour mixture. Make sure to coat legs good with the flour mixture.

Place frog legs in hot oil. It should sizzle when putting in oil. Pan fry for about 20 minutes. Turning to brown both sides.

Serve with mashed potatoes and gravy, and a favorite vegetable or with plate of french fried potatoes.

## **FROG LEGS WITH CAJUN FLAVOR**

Thaw Frog Legs until completely thawed. (8 pairs or 16 singles)

Pat frog legs dry with paper towel.

Mix together 1 tsp paprika,  $\frac{1}{2}$  tsp onion powder,  $\frac{1}{2}$  tsp ground cayenne pepper,  $\frac{1}{4}$  tsp black pepper, and salt to taste. Season frog legs with this mixture.

Heat one cup oil or shortening in deep skillet.

Mix together  $\frac{1}{2}$  cup flour, dash of white pepper, dash of oregano, and dash of rosemary. Roll the frog legs in this flour mixture.

Fry in hot oil until lightly brown.

## **FROG LEGS FRIED IN BREAD CRUMBS**

Thaw 12 pair or 24 single frog legs until completely thawed. Mix together one tablespoon oil, one teaspoon salt, pinch of black pepper,  $\frac{1}{2}$  bunch of parsley (chopped), and juice from half a lemon. Roll frog legs in mixture and let set for a little while.

While frog legs are pickling heat  $\frac{1}{2}$  pound lard in deep skillet.

Mix together 5 ounces bread crumbs, 2 eggs, and 4 ounces flour and roll frog legs in this mixture.

Fry in hot lard until a golden brown. Garnish with parsley and slices of lemon.

## **FROG LEGS WITH MUSHROOMS AND ONIONS**

Ingredients:

6 pair or 12 single frog legs

salt and pepper

4 tablespoons of butter

1 tablespoon of flour

4 ounces white wine

4 ounces chicken broth

$\frac{1}{2}$  cup sliced mushrooms

$\frac{1}{2}$  cup shallots or green onions

parsley

1 egg yolk

$\frac{1}{2}$  cup cream

2 teaspoons dry sherry

Sprinkle frog legs with salt and pepper.

Melt butter in sauté pan, add frog legs and simmer for 5 minutes. Add flour, simmer again for 3 minutes. Add wine and chicken broth; simmer.

In another pan, sauté mushrooms with shallots or green onions. Add these to the frogs. Add parsley and heat for about 6 to 10 minutes, or until frog legs are done.

Before serving mix egg yolk, cream and sherry together and pour over frog legs to bind mixture together.