

# Frog Legs

Freeze upon arrival. Thaw completely before using.

## Burgers' Frog Legs

Frog Legs from farm-raised frogs. Frog Legs are a rare food delicacy.

## Frying Frog Legs

1. Thaw frog legs entirely in the refrigerator.
2. Heat oil in a skillet or deep fryer until hot. The oil is hot enough when a drop of water bounces across it.
3. While heating oil, beat one egg and a cup of milk together.
4. mix one cup of flour and ½ tsp salt in a separate bowl.
5. Separate frog legs into two pieces if desired.
6. Salt-thawed frog legs. Dip the legs in the flour mixture, then into the egg/milk solution, and re-dip in the flour mixture. Make sure to coat the legs thoroughly with the flour mixture.
7. Place the frog legs in hot oil. They should sizzle when placed in the oil. Pan fry for about 20 minutes, turning brown on both sides. Deep fry for about 8 to 10 minutes.
8. Serve with mashed potatoes and gravy, a favorite vegetable, or a plate of French-fried potatoes.

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