



Chef Tad's Frog's Legs Á La Parisienne

Servings: 4

32 large frog legs
 Boiling water
 Juice of 1/2 lemon
 Salt and pepper
 4 eggs
 Dry bread crumbs, crushed fine
 Oil for deep frying
 Onion Cream Sauce



A recipe from
 Chef Tad Cousino
 Frog Leg Inn,
 Erie, Michigan

www.frogleginn.com

Onion Cream Sauce

4 tablespoons butter
 4 tablespoons all-purpose flour
 3 cups light cream
 1 teaspoon salt
 4 tablespoons minced onion
 2 tablespoons minced parsley
 2 eggs

← Fold Here

Put frog legs in boiling water with lemon juice, salt and pepper, and boil for a couple minutes. Drain legs and pat dry. Dip frog legs into eggs and roll in bread crumbs. Deep fry in oil (370 degrees ... check with a thermometer!) for 2 to 3 minutes until frog legs are tender.

Serve with *Onion Cream Sauce*.

