



Fried Frog39s Legs

Oscar · 28/09/2024



Prep Time

25 mins

Dificult

Medium

Servings

6

Description

Delicious fried frog legs This simple recipe involves coating frog legs with cracker crumbs and cornmeal then briefly frying them in oil for a tender and crispy treat

Ingredients

- - 24 frog legs
- skin removed - 1 cup all-purpose flour - ½ cup cornmeal - 1 (4 ounce) packet saltine crackers
- crushed - 1 tablespoon ground black pepper - 2 teaspoons salt - 1 teaspoon minced onion - 2 eggs - ½ cup milk - 2 cups vegetable oil for frying - 1 cup peanut oil for frying

Instructions

1. Rinse frog legs and pat dry; set aside. Combine flour
2. cornmeal
3. saltine cracker crumbs
4. pepper
5. salt
6. and onion in a large resealable bag; shake well to mix. Whisk eggs and milk together in a shallow bowl. Heat vegetable oil and peanut oil in a large skillet over medium-high heat. The oil should be about 1/2 inch deep. Dip legs into egg mixture in batches
7. then press into cracker mixture until evenly coated. Place the breaded legs
8. unstacked
9. onto a plate. Repeat with remaining legs. Lower breaded legs carefully into the hot oil in batches. Fry until golden brown
10. about 4 to 5 minutes on each side. Transfer to a paper towel-lined plate to drain. Repeat with remaining frog legs. Editor's Note: We have determined the nutritional value of oil for frying based on a retention value of 10% after cooking. Amount will vary depending on cooking time and temperature
11. ingredient density
12. and specific type of oil used.