

Spicy Bar B Que Legs

decent amount of frog legs

~ 5 - 10 drops of Tabasco or to taste

~ salt

~ pepper

~ onion powder

Wash the frog legs thoroughly. Place on a large enough piece of foil to wrap them in.

Sprinkle on the tabasco. Season to taste with the salt, pepper and onion powder.

Wrap and seal the foil to create a packet.

Grill over medium heat until meat is crispy.

Serve with green beans and baked potatoes.

Enjoy.