

Tasty Frog legs

~ 10 -12 frog legs

~ 4 tbs salt

~ 3 pints water

~ pepper

~ 1/2 cup flour

~ 1 tbs butter

~ 1/2 cup oil

~ 1 large onion, chopped

~ 1 small can sliced mushrooms, drained

~ 1 can clam chowder

~ 3 tbs white wine

~ 1/4 cup sour cream

Wash and skin the frog legs thoroughly.

In a large bowl, mix the salt and water. Add the legs and soak for at least 2 hours.

Remove the legs and drain well.

Pepper to taste then roll in flour.

Heat the butter and oil in a large skillet. Add the legs and brown quickly, about 5 minutes per side.

Remove the legs and place in a baking dish.

Pour off the drippings from the skillet. Add the onion and mushrooms and saute until onion is clear.

Add the soup, wine and sour cream. Mix well. Cook until heated through.

Pour sauce over the legs and bake at 250 degrees for 30 minutes.