

CHEF HOUSE – Richard Moorey

Crispy Fried Frogs Legs with Lifted Kilt Cocktail Sauce

2 lb. thawed split frogs legs
Deep fryer or a pot of hot canola oil for frying

House Spice Dredging Mix

2 cups all purpose flour	1 tbsp baking soda
2 tbsp chicken base powder	1 tbsp cornstarch
3 tbsp Cajun seasoning	1 tbsp salt

Lifted Kilt Dipping Sauce

1 cup Lifted Kilt Scotch Whiskey	1 tsp lime juice
BBQ Sauce	1 tbsp ma
1 tbsp horseradish	

Combine the dredging mix ingredients in a large bowl and set aside.

Combine the Lifted Kilt Dipping Sauce ingredients in a mixing bowl and mix thoroughly. Store refrigerated in an airtight container.

Heat the canola oil to 350F

Pat dry the frogs legs to remove any excess moisture. Dredge the frogs legs in the house spice dredging mixture and shake off any excess. Gently place into the frying oil 5 – 6 at a time and fry until golden crispy and cooked.

Remove to paper towel to remove any excess oil and season with salt and pepper.

Serve with the Lifted Kilt Dipping Sauce.