

Frog's Legs a la Poulette.

For 2 dozen medium-sized frog's legs melt 2 tablespoons butter in a chafing dish, stir in 2 tablespoons flour and mix until smooth. Then add gradually 2 cupfuls of thin cream. Put in the frog's legs, cover and cook about 20 minutes, being careful not to burn. Add seasonings of a dash cayenne, 1 teaspoon salt, 1 tablespoon lemon juice, 2 tablespoons sherry. Last of all add the beaten yolks of 2 eggs, and the dish is ready to serve.