

Frog legs a la béarnaise

Ingredients

- 8 very fresh frog legs
- salt and pepper to taste
- Oil
- 3 fresh tomatoes
- 1 cup white wine
- Lemon juice (in abundance)

Directions

- The legs are seasoned well and sautéed with the oil.
- Then add the chopped fresh tomato and white wine and lemon juice.
- Let cool with some fine chopped herbs.
- Serve in shells.

