



FROG MEAT DRIES OUT EASILY

by: Weslyn Rae Newburn

1. Start with the legs (and backs, if desired.) Inspect thighs for cuts – scarred skin makes tough meat and tough meat don't fill bellies.
2. The backs are covered in mucous glands filled with bitter anxiety that, if you aren't careful with your knife, rupture into inescapable thoughts.
3. Rinse your legs and backs to get the Tate's Hell swamp slime off so they crisp up proper.
4. Heat vegetable oil in the hand-me-down cast iron skillet sitting on top of the fridge collecting dust that you were afraid you'd mess up and have to re-season.
5. Salt and pepper frog parts before dunking them into an egg, beaten smooth with the dinged up fork you let slip into the garbage disposal while mindlessly washing dishes.
6. Roll them in unbleached flour as white as the skin you were teased about every time you wore shorts to school.
7. Set aside until all frog parts are ready to be fried in oil that sizzles like the anger you've been storing in a jug above the stove.
8. Fry for five minutes on either side – just long enough to turn as golden brown as the Florida suntan you longed for when you were twelve years old.
9. Let legs and backs drain on a plate covered with a paper towel so they don't get soggy from the resentment you've been harboring.
10. Serve with a side of hush puppies (or fries) and cheddar cheese grits, but don't over salt them with disappointment in yourself.

