

Recipes from the Meat Department



Alligator Appetizer

(Makes enough for 4 people.)

- 2 tablespoons olive oil
- 1 pound Alligator meat, cut into 2-inch strips
- ¼ cup chopped onions
- ¼ cup chopped green onions
- ¼ cup chopped celery
- ¼ cup chopped bell peppers
- 1-1/2 tablespoons minced garlic
- 2 tablespoons chopped fresh basil
- 2 teaspoons chopped fresh thyme
- 2 teaspoons chopped fresh oregano
- 1 bay leaf
- 2-1/2 cups peeled, seeded and chopped tomatoes
- 3 cups chicken stock
- ¼ teaspoon of cayenne
- Salt and pepper to taste
- 2 tablespoons butter
- 2 cups cooked white rice
- 2 tablespoons chopped green onions

In a saucepan, heat the olive oil. When the oil is hot, sear the alligator meat. Add the onions, green onions, celery, bell peppers and garlic. Saute for 2 minutes. Add the herbs and continue to sauté for 1 minute. Stir in the tomatoes and stock. Season with cayenne, salt and pepper. Simmer the sauce for about 20 minutes or until the alligator meat is tender. Stir in the butter and serve.