

Alligator Jambalaya Recipe

Ingredients

- 1 lb Marinated alligator fillet cut into small pieces
- 1 lb Hot sausage (Italian) cut into chunks
- 3 tb Oil
- 2/3 c Bell peppers chopped
- 2 Cloves garlic crushed
- 3/4 c Parsley
- 1 c Chopped fresh parsley
- 1 c Chopped celery
- 2 cn Tomatoes (16 oz each)
- 2 c Chicken stock (2 pkg. chicken cube mix + water also works)
- 1 c Green onion
- 2 ts Oregano
- 2 ds Red hot sauce (optional)
- 1 tb Cajun spices (blackened or cajun king herbed spice excellent)- to taste
- Salt- to taste
- 2 c Raw white rice

Instructions

In deep frying pan (cast iron preferably) saute the bell pepper, garlic parsley and celery. While this is cooking, add tomatoes & their liquid, the chicken stock &, green onion to a pot that can cook on the stove and in the oven (corning ware) Stir in spices, sauteed vegetables raw rice, sausage and alligator fillet pieces. Cook on medium-high heat until liquid is absorbed (stir occasionally to make sure rice doesn't burn on bottom) and then bake covered in the oven for 25 minutes. Good luck, I done this three times and the usual comment is its superb but where is the alligator...

I have tried this recipe for marinated alligator fillet and found no complaints.

Source: dodynak@gpu.srv.ualberta.ca (Dave Odynak)

*I can't vouch for the flavor of this sucker. I haven't made it, as I'd never touch Alligator voluntarily, myself...The Polka Dot Palace - The BBS for Homemakers! 1-201-822-3627 * Posted by LISA on 08-15-95
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