

Broiled Alligator Tail with Lemon Butter Sauce Recipe

Ingredients

- 2 lb Alligator tail; trim and sliced thin

Lemon Butter Sauce

- 1/4 lb Butter/margarine
- 1/2 ts Onion powder
- 1 1/2 ts Salt
- Cayenne pepper to taste
- 1 1/2 ts Lemon juice
- 1 tb Parsley; fresh chopped OR 1 1/2 ts Parsley; dried

Instructions

LEMON BUTTER:

- Over low heat in small saucepan, melt margarine or butter and stir in the remaining ingredients; DON'T LET IT BOIL. Let heat through, then serve immediately.
Yield: About 1/2 cup

BROILED ALLIGATOR TAIL:

- Lay alligator slices on a flat broiler pan, and place about 6 inches from the heating element. Broil for 10 to 15 minutes or until done. Remove the pan from the oven and brush the top of the meat with the lemon-butter sauce, making sure to coat the entire surface. Serve immediately.

*Source: "Justin Wilson's "Homegrown Louisiana Cooking"
ISBN 0-02-630125-3 From: Bill Spalding Date: 28 Jan 96*

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