

The
ALLIGATOR
COOKBOOK



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*Appetizers Baked
Barbecued
Burgers Fried
Cajun Style
Italian Soups
Main Dishes*

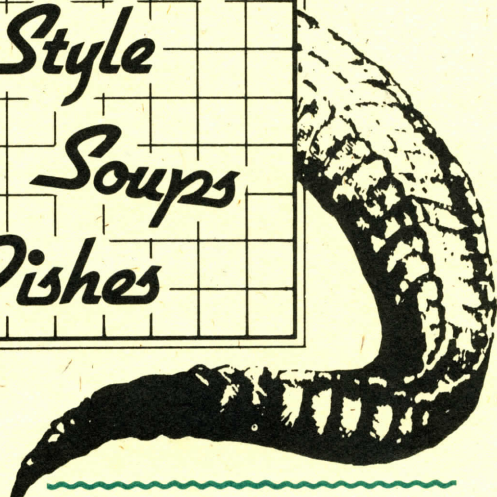




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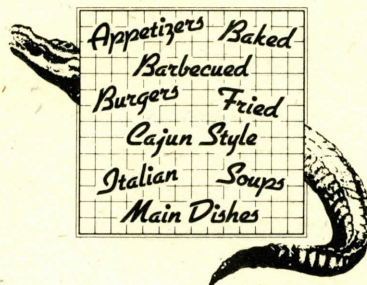
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HOW TO HANDLE ALLIGATOR MEAT

Alligator meat has a very mild taste and readily adapts to recipes for veal, chicken and most seafoods. Choice cuts of meat, primarily the tail and jaw, can be used in any recipe. The body and leg meat, with just a little extra preparation and special recipes, can be just as tasty. I recommend cubing the meat for extra tenderness or pounding fillets with a meat mallet.

Regardless of what cut of alligator meat you are using, all fat and sinew must be removed before freezing or preparing. Even the yellowish fat between the layers should be removed. When using leg or body meat, we recommend removing the white tendons and vessels as well.

Alligator meat has been successfully frozen for over a year. This was done by removing all fat, wrapping well in cellophane and then again in freezer paper. Alligator meat can be tenderized in several different ways. Some restaurants run each piece of meat through a cubing machine. Other restaurateurs recommend pounding each piece of alligator with a meat mallet until thin, usually about 1 inch. All restaurants recommend cutting alligator meat across the grain for a more tender piece of meat.

Body and leg meat cuts are excellent choices for burgers, casseroles, ground meat, soups and stews. Jaw and tail meat work well for baked, cutlet recipes and fried foods.

Regardless of which cut of meat you use, you will find alligator to be a very delicious and versatile meat. It also is low in fat, making it a great item for the calorie conscious person.

COMPOSITION OF ALLIGATOR MEAT

Cut of Meat	Crude Protein	Crude Fat	Moisture	Ash
Tail	21.3	1.5	76.5	1.3
Torso	21.1	1.2	73.0	1.3
Jaw	22.3	1.2	75.9	1.3
Leg	21.1	1.0	76.8	1.3

Analysis Performed By: Louisiana State University

COMPARATIVE NUTRITIONAL COMPOSITION DATA

Type of Meat	Percentage of Fat	Percentage of Protein	Percentage of Moisture
Alligator	1.25	21.7	74.9
Choice Grade Rump Roast	25.0	17.0	57.0
Pork Loin	20.0	13.0	57.0
Chicken, Fryer No Skin	6.0	32.0	60.0



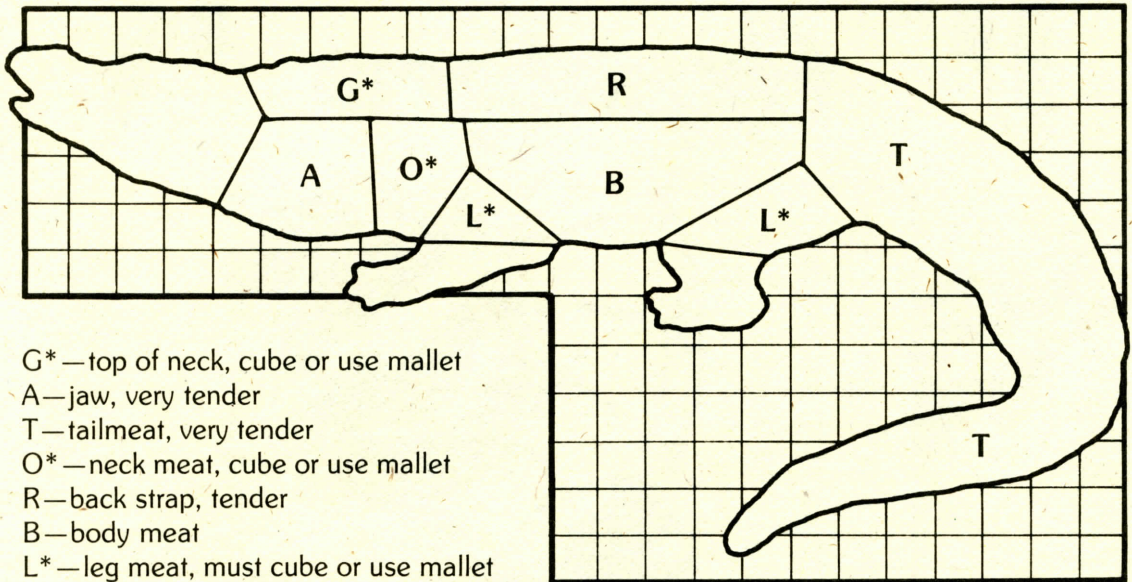
MEAT CUT TYPES

Tail—cut across the base of the tail just behind hind legs

Leg—sever the joints where legs attach to body

Jaw—meat from jaw muscles

Torso—remaining meat from the back and ribs



G*—top of neck, cube or use mallet

A—jaw, very tender

T—tailmeat, very tender

O*—neck meat, cube or use mallet

R—back strap, tender

B—body meat

L*—leg meat, must cube or use mallet

*less tender cuts

APPEARANCE OF MEAT CUTS

Tail—light pink to white with internal bands of hard white fat that appear circular in cross section and run lengthwise near tailbone

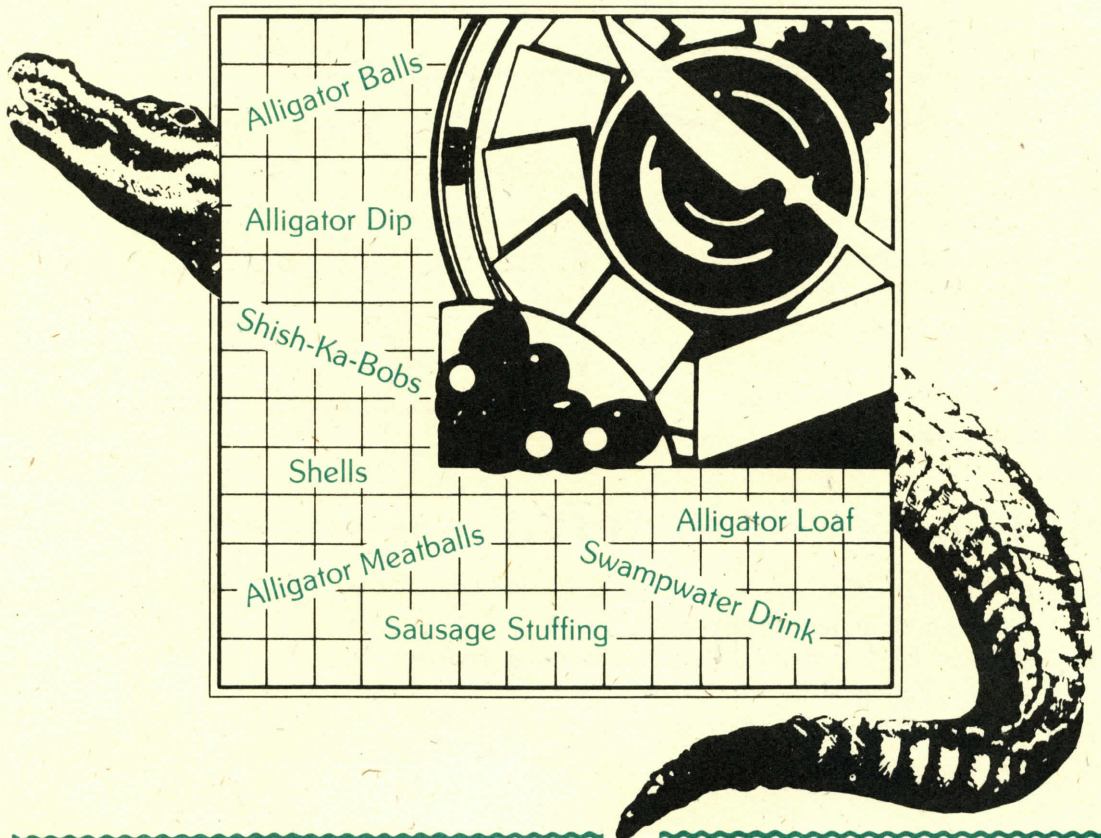
Leg—darker in color with small fat deposits along tendons

Jaw—white to light pink with no fat deposits

Torso—similar to meat from tail without fat bands

ALLIGATOR

Appetizers



ALLIGATOR BALLS

1 Lb. Chopped Alligator Meat
1 Egg
1 Tbsp. Finely Chopped Onions
2 Tbsps. Finely Chopped Celery
1 Tbsp. Finely Chopped Parsley
2 Tbsps. Finely Chopped Shallots

2 Tsp. Lemon Pepper
½ Tsp. Salt
¼ Cup Breadcrumbs
1 Cup Cooking Oil
Flour to Dredge

Combine all ingredients, form into 1-inch balls. Allow to set for 1 hour. Dredge with flour and fry until brown. Serve hot.

By: Louisiana Cooperative Extension Service

ALLIGATOR BALLS

3 Lbs. Coarsely Ground Alligator
3 Eggs
1½ Cups Instant Mashed Potato Flakes
1 Cup Minced Onions

1 Cup Chopped Green Onions
1 Cup Shortening
Salt & Pepper to Taste

Combine Alligator, eggs, potatoes, onions, and green onions. Salt and pepper to taste and mix thoroughly. Form mixture into 10 or 12 balls. Brown these evenly in shortening, removing them to a bowl until all are browned. Return browned balls to pot and add ½ cup water. Cover tightly and let cook slowly for about 45 minutes. Serve with hot cooked rice. Serves 5 people.

By: Glenda Tarver



ALLIGATOR BALLS

2 Lbs. Ground Alligator
Juice of 1 Lemon
2 Tsp. Salt
½ Cup Chopped Scallions
1 Tsp. Cayenne
2 Tbsps. Chopped Parsley

1 Beaten Egg
1 Cup Flour
¼ Cup Milk
1 Cup Yellow Cornmeal
½ Cup Breadcrumbs
Oil

Mix together well the Alligator, salt, cayenne, egg, milk, breadcrumbs, lemon juice, scallions and parsley. Shape into small balls. Roll Alligator balls into a mixture of flour and corn meal and fry in deep oil at 350° until brown.

By: Ernest Liner

ALLIGATOR BALLS

5 Lbs. Alligator Meat
1 Tsp. Pepper
7 Sprigs Parsley
Oil
1 Bell Pepper

1 Tbsp. Salt
¼ Tsp. Cayenne
2 Cloves Garlic
2 Medium Onions
1 Cup Breadcrumbs

Grind Alligator, onions, bell pepper, parsley and garlic together and mix thoroughly with pepper, breadcrumbs and salt. Shape into balls about 1" in diameter. Fry in deep hot oil until light brown. About 60 balls. Make a gravy of the following ingredients:

8 Cups Boiling Water
1 Small Cayenne
2 Cups Water
1 Cup Chopped Scallion Tops
2 Cups Flour
1 Cup Chopped Bell Pepper

¼ Cup Oil
2 Cloves Chopped Garlic
1½ Cups Chopped Onions
Salt & Pepper to Taste
1 Can Tomato Sauce
3 Tbsps. Chopped Parsley

Brown flour in oil stirring constantly to prevent burning. Add onions and cook slightly. Add tomato sauce and mix well. Gradually add 2 cups water and mix. Pour mixture into boiling water in a large pot and mix thoroughly. To this boiling mixture add cayenne, scallions, parsley, bell pepper, garlic, salt and pepper to taste. Let boil for a while. Add Alligator balls. Lower heat and simmer 1½ hours. Serve over hot rice. Serves 20.

By: Ernest Liner

ALLIGATOR MEATBALLS

Alligator (White Meat)

Salt

Pepper

Buttermilk

Eggs

Red Pepper (Optional)

Flour

Grind Alligator meat, season with salt, pepper and red pepper. Roll seasoned meat into small balls. Dip into milk and egg mixture and dust in seasoned flour. Deep fry at 350° for 15 to 20 minutes.

By: The Sheraton, Lake Charles, Louisiana

ALLIGATOR MEATBALLS

6 Lbs. Ground Meat

2 Cups Green Onions

1 Cup Parsley

1 Cup Chopped Green Pepper

3 Cloves Garlic

2 Cups Breadcrumbs

1 Tbsp. Kitchen Bouquet

1 Tbsp. Worcestershire Sauce

2 Eggs

Salt & Pepper

Mix above ingredients and let set over night. Make patties (do not roll in flour) and drop in hot grease (approximately 2-inches deep) in deep pot. Fry covered. Makes approximately 84 balls.

By: Allie D. Vincent

ALLIGATOR MEATBALLS

5¼ Lbs. Alligator Meat

1 Cup Oil

1 Oz. Black Pepper

¼ Bu. Celery

2 Ozs. Salt

2 Bus. Scallions

2½ Lbs. Cracker Meal

1½ Lbs. Dry Onions

2¼ Lbs. Mashed Potatoes

1 Bulb Garlic

3 Ozs. Nugget Savory Seasoning

2 Bus. Parsley

8 Eggs

Grind Alligator meat, onions, scallions, parsley, garlic and celery together. Cook in oil for 30 minutes. Add mashed potatoes, eggs, Nugget Savory seasoning, salt and pepper. Mix well, chill, and shape into balls. Roll in cracker meal and fry in deep fat.

By: Ernest Liner

ALLIGATOR DIP

½ Lb. Alligator Meat
½ Tsp. Liquid Crab Boil
1 Tsp. Salt
½ Lemon
2 Tbsps. Shallots
2 Tbsps. Celery
2 Tbsps. Green Pepper

2 Tbsps. Chopped Onions
1 Tbsp. Teriyaki Sauce or Soy Sauce
2 Tbsps. Parsley
1 Tbsp. Sweet Pickle Relish
2 Tbsps. Mayonnaise
1 Tsp. Mustard

Boil Alligator meat in first 8 ingredients for 10 minutes, chop meat and vegetables used in boiling in food processor or blender. Add remaining ingredients and continue to mix well. Serve chilled with crackers.

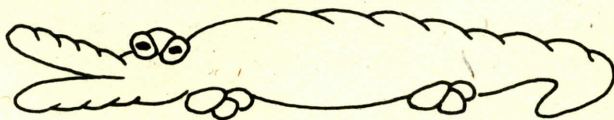
ALLIGATOR LOAF

2 Cups Lukewarm Water (105°–115° F)
2 Pkgs. Active Dry Yeast
½ Cup Sugar
7 Cups Flour Specified For
Making Breads

1 Tbsp. Salt
1 Stick Melted Margarine
4 Raisins
1 Egg, Beaten
1 Tbsp. Sesame Seeds

Combine water and yeast in small bowl with 1 tbsp. of the sugar. Set aside 5 minutes. In a large bowl, mix flour with the rest of the sugar and salt. Add yeast mixture and margarine to the flour mix. Blend. Place ½ of the dough in food processor. Using the steel blade knead the dough for 3 minutes. Remove dough from the processor and repeat kneading with the rest of the dough. Set all the dough in a large greased bowl. Cover with a clean dish towel and set in a warm place to rise for 1 hour. Punch dough down. Take ½ of the dough and separate it into 3 long pieces. Braid the dough. Form a tail and a mouth for the Alligator as pictured below. The mouth may be kept open by inserting a ball of aluminum foil while baking. Place on a greased cookie sheet. Repeat process with the remaining half of dough. Sprinkle sesame seeds on top and cover to allow dough to rise again for 45 minutes. Brush with egg. Place raisins for eyes and bake at 450° for 10 minutes. Reduce heat to 400° and continue baking for 5 minutes until golden brown. Makes 2 loaves.

By: Byrna Ossin



SAUSAGE STUFFING

10 Lbs. Alligator Meat
1½ Lbs. Ham Fat Trimmed Off Ham
1½ Lbs. Pork Fat
3 Lrg. Onions, Minced
1 Tbsp. Garlic Powder

½ Cup Pepper Sauce
½ Cup Lard
6 Cups Water
Seasoning to Taste

Finely grind meats, combining ham with Alligator. Combine remaining ingredients and stuff into sausage casing. Grill 15–20 minutes or bake at 375° for 30 minutes.

SHELLS

1 Lb. Alligator Meat
½ Lb. Velveta Cheese
1 Can Condensed Mushroom Soup
½ Cup Cream

½ Stick Oleo
Garlic Powder
Salt & Pepper
Paprika

Combine first 5 ingredients in saucepan and simmer 15 minutes. Sprinkle with garlic powder, salt and pepper to taste. Pour in scooped out patty shells and sprinkle top with paprika.

By: Carol Hull

SHISH-KA-BOBS

1 Lb. Alligator Meat, Cut in 1-inch Pieces
1 Cup Italian Salad Dressing

Bell Pepper, Cut in 1-inch Pieces
Onion, Cut in Large Pieces

Marinate meat in salad dressing overnight. Stirring meat and vegetables on skewers. Cook over hot charcoals turning often until brown.

SWAMP WATER DRINK

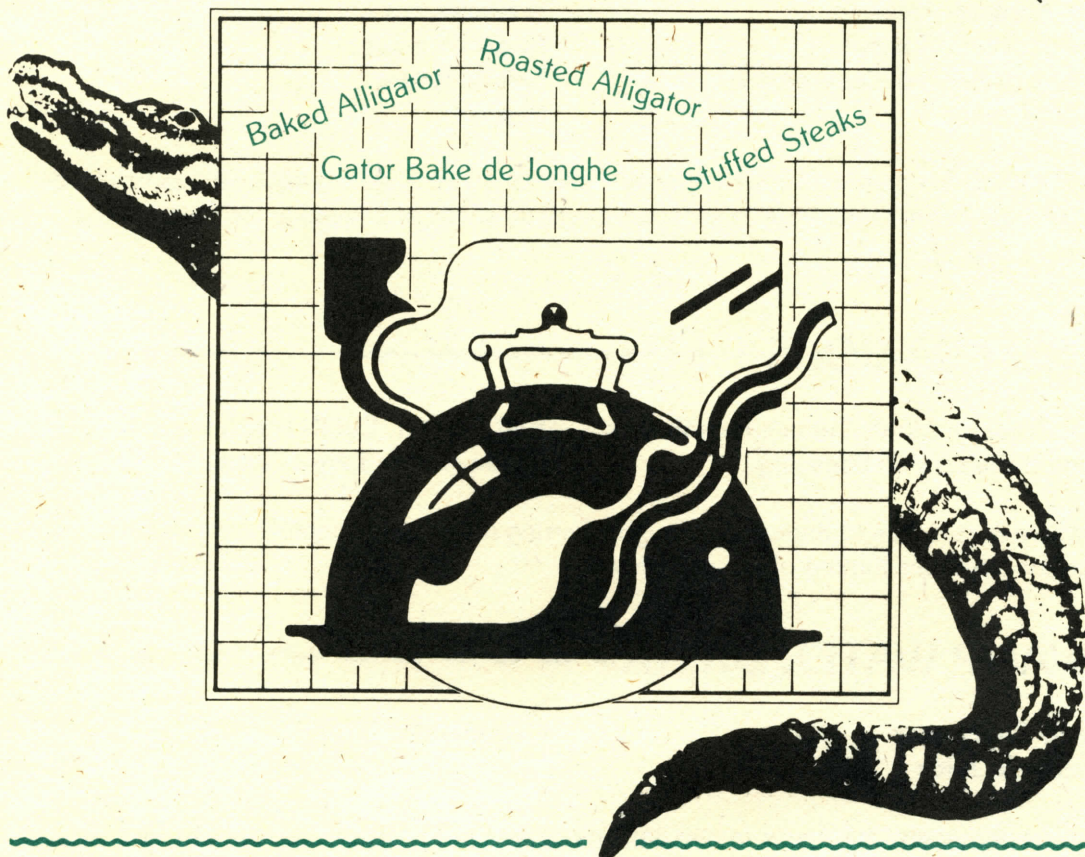
Green Chartreuse
Pineapple Juice

One Quarter Lime

Mix one part green chartreuse to two parts pineapple juice. Serve over ice with lime wedge.

ALLIGATOR

Baked



BAKED ALLIGATOR

6 Alligator Fillets
Lemon Juice
Lemon Slices
Garlic Powder

Butter
Chopped Parsley
Salt & Pepper to Taste

Arrange Alligator fillets in an ovenware dish large enough to place in a single layer, sprinkle with salt, pepper and garlic. Squeeze lemon juice over fillets. Cut a generous amount of butter into squares and place all over the fillets. Arrange lemon slices over the fillets and then sprinkle generously with parsley. Bake in 375° oven until fillets are cooked. Serve with French bread.

By: Ernest Liner

GATOR BAKE DE JONGHE

The Alligator meat must be well trimmed of all fat and properly pounded: cut in julienne strips and bread with seasoned cracker meal and deep fry until golden brown.

Place 3 oz. of the well pounded, breaded, and deep fried strips of the firm, white meat of the Florida Alligator in a small ramekin and top with 1 oz. of the *De Jonghe Butter. Finish under the broiler until golden brown. Delightful as an appetizer or main course offering.

DE JONGHE BUTTER

2 Lbs. Butter, Softened
add ¾ Lb. Parmesan Cheese
¾ Lb. Coarse Ground Breadcrumbs
½ Cup Dry Sherry

½ Cup Chopped Parsley
1½ Tsp. Salt
½ Tsp. White Pepper

Blend all ingredients well and be sure the mixture is evenly distributed. Peel 4 cloves of Garlic and chop them very finely. Mix the Garlic well through the still softened butter. Spread the butter in a loaf pan and refrigerate.

By: Siple's Garden Seat, Clearwater, Florida

ROASTED ALLIGATOR

2 3-Inch Slices of Tail
¼ Cup Chopped Onion
¼ Cup diced Garlic

½ Stick Butter
½ Cup Worcestershire
Few Sprigs of Parsley

Stuff roast with garlic and onions. Pour melted butter and worchestershire over top of roast and let stand a few minutes. Place in cast iron dutch oven with a small amount of water. Cook in a slow oven (225°) two hours. Add a few potatoes and carrot strips for extra zest. Garnish with parsley before serving.

By: John Prescott

STUFFED STEAKS

4 Alligator Steaks 1-inch thick
½ Cup Oil
Salt & Pepper to Taste
½ Cup Chopped Scallions

1 Lb. Alligator Meat, Ground
1 Cup Water
¼ Cup Chopped Parsley
2 Cloves Garlic

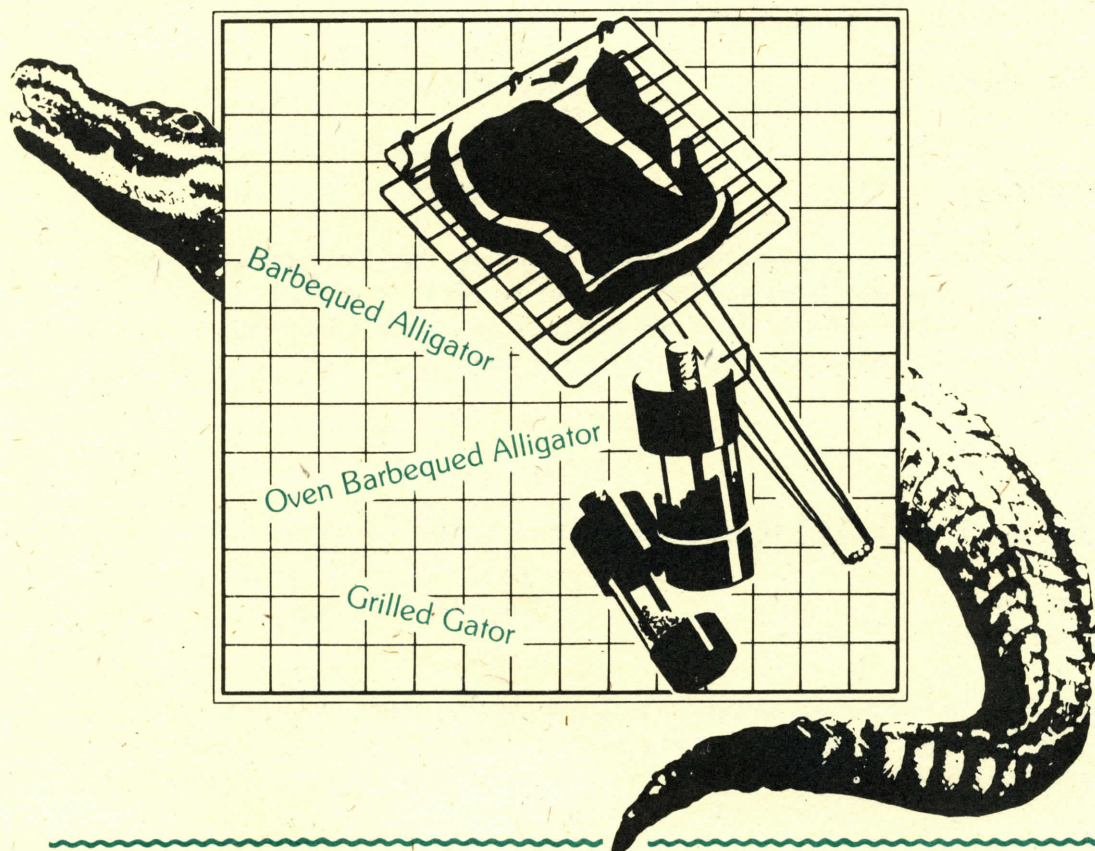
Mix ground Alligator with scallions and parsley and season to taste with salt and pepper. Cut a slit lengthwise in the middle of each Alligator steak to form a pocket. Stuff about 4 oz. of the seasoned meat into each pocket. Rub each stuffed steak with salt and pepper. Heat oil and fry the steaks brown on each side. Add water, a little at a time. Cover pot tightly and cook on low fire for about 1 hour. Serves 4.

By: Battistella's Seafood



ALLIGATOR

Barbecued



BARBEQUED ALLIGATOR



2 Lbs. Alligator Fillet
Salt & Pepper to Taste
Vinegar

4–5 Tsp. Prepared Mustard
Barbeque Sauce

Sprinkle Alligator fillet with vinegar and then roll in the mustard, salt and pepper and let stand for 1 hour. Barbeque on low fire without basting for about 1 hour. Butterfly fillet by slicing in half and placing the outside down. Baste inside with your favorite barbeque sauce and cook until done.

BARBEQUED ALLIGATOR



Alligator Fillets
Cayenne
Salt
Sliced Onions

Sliced Bacon
Butter
Lemon Juice
Sliced Lemons

Wrap bacon slices around edges of Alligator fillets and hold in place with toothpicks. Squeeze lemon juice over fillets and then salt and pepper to taste. Then place the lemon and onion slices over the top. Then put butter slices over this and wrap and seal in aluminum foil and place on grill. When cooked, open the top of foil and let smoke slightly.

BARBEQUED ALLIGATOR



Alligator Fillets
Barbeque Sauce

Italian Salad Dressing

Marinate Alligator fillets in Italian salad dressing for several hours. Place fillets on foil over coals in barbeque pit. Brush with marinade while cooking. When near done, you can brush with your favorite barbeque sauce if you wish or finish cooking with the marinade.

GRILLED GATOR

2 Lbs. Alligator Fillets
1 Tbs. Onion Powder

1 Tbs. Garlic Salt
1 Tsp. Butter for each fillet

Season fillets with onion and garlic. Place in aluminum pan (or wrap and seal in aluminum foil) on grill. Dot each fillet with butter. Turn over halfway through cooking. Cook over medium grill for 15 to 20 minutes.

By: Mike Rafferty

OVEN-BARBEQUED ALLIGATOR

6 Lbs. Alligator Steaks
 $\frac{2}{3}$ Cup Lemon Juice
 $\frac{1}{2}$ Cup Soy Sauce
2 Tbsps. Chopped Parsley
 $1\frac{1}{2}$ Cups Salad Oil

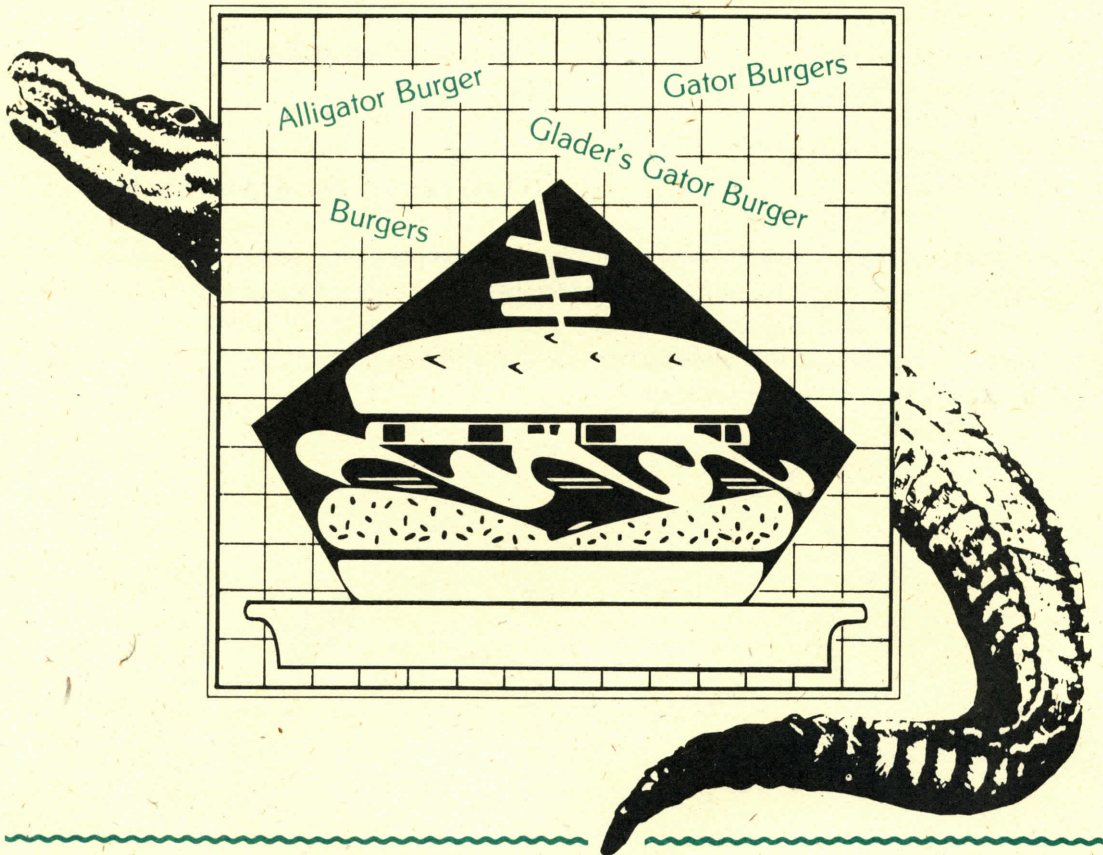
8 Drops Tabasco Sauce
 $\frac{1}{8}$ Tsp. Salt
 $\frac{1}{4}$ Tsp. Pepper
1 Tbsp. Garlic Salt
1 Cup (about) Breadcrumbs or Flour

Place Alligator steaks in a shallow pan. Combine lemon juice, soy sauce, parsley, salad oil, Tabasco sauce, salt, pepper, and garlic salt. Mix well. Pour over steaks and let stand 4 hours. Turn pieces occasionally. Then drain steaks and roll lightly in breadcrumbs or flour. Shake off excess. Arrange steaks in a shallow pan and bake in a moderate oven (350°) for about 1 hour, or until tender. Makes 8 servings.



ALLIGATOR

Burgers



ALLIGATOR BURGER

4 Lbs. Alligator Meat
1½ Cups Onion
1 Bunch Shallots
1 Cup Bell Pepper
1 Stalk Celery
3 Tbsps. Salt

1 Tbsp. Pepper
3 Tbsps. Garlic Powder
1 Egg
½ Cut Flour (Plain)
Cooking Oil

Grind gator meat. Grind onions, shallots, celery and bell pepper. Mix flour, egg and all other seasonings along with the gator meat and mix thoroughly. If needed, add a little more flour for texture. Make patties thin and coat with the plain flour. Get cooking oil hot in a deep fat frier and drop patties in. Patties will remain on bottom until almost done; then they will rise to the top. Allow to cook on top until they start to turn slightly brown, then remove from pan. Drain well on paper towels.

BURGERS

5 Lbs. Alligator Meat, Ground
2 Onions, Minced
3 Potatoes, Diced Small

3 Bread, Diced Small
Season with Salt, Pepper and Garlic Powder

Mix all ingredients and form into patties. Pan fry until golden brown.

GATOR BURGERS

2 Lbs. Ground Alligator Meat
1 Tsp. Tabasco Sauce
2 Tbsps. Bell Pepper, Diced

1 Clove Garlic, Ground
Salt & Pepper to Taste
1 Boiled Potato, Mashed

Combine ingredients in above order. Form into patties, brown in a greased skillet over medium heat for 4 to 6 minutes on each side.

GATORBURGERS

2 Lbs. Ground Alligator Meat
½ Cup Chopped Green Onion
¼ Cup Parsley
2 Eggs

2 Tbsps. Lemon
¼ Cup Breadcrumbs
Salt & Pepper to Taste

Mix the ingredients together and shape into patties as you would 9 hamburgers. Roll in flour, or breadcrumbs. Fry or grill.

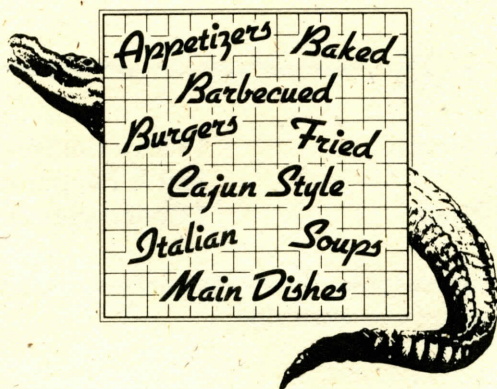
GLADER'S GATOR BURGER

1 Lb. Lean Ground Beef
½ Lb. Ground Alligator Meat
1 Egg
½ Cup Cracker Crumbs

½ Tsp. Worcestershire Sauce
½ Tsp. Garlic Powder
½ Tsp. Soy Sauce

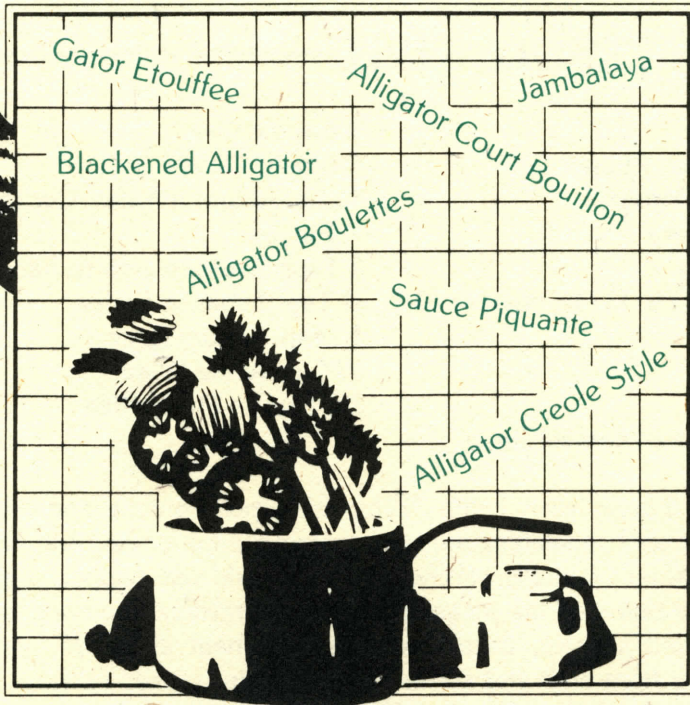
Combine ingredients in above order. Make sure each patty is firm. Pan fry over medium heat using small amount of oil until golden brown.

By: Glader Parks Restaurant, Dade City, Florida



ALLIGATOR

Cajun Style



ALLIGATOR BOULETTES

3 Lbs. Alligator Meat, Cubed and Ground
2 Bell Peppers Finely Chopped
2 Onions Finely Chopped

Green Onions Finely Chopped
Parsley, Salt & Pepper
1 Egg

Mix Alligator meat, peppers, onions, seasonings and egg. Make size of balls depending on menu (dinner or appetizer). Roll the ball through a little flour. Fry until brown on the outside. When you are ready to use, place boulettes in a little water. Steam with a cover on top for about 20 minutes.

By: Lory Donohue

ALLIGATOR-CREOLE STYLE

½ Cup Butter
1⅓ Cups Diced Green Pepper
1⅓ Cups Chopped Onions
2½ Cups Diced Celery
½ Cup Flour
3 Cans Tomatoes (1 Lb. 13 Oz. each or 10 Cups)
1½ Tbsps. Salt
½ Tsp. Pepper
2 Tbsps. Firmly Packed Brown Sugar

3 Bay Leaves
8 Whole Cloves
4 Lbs. Alligator Meat—Cut Up Into Tiny Pieces
2 Tsp. Worcestershire Sauce
⅛ Tsp. Tabasco Sauce
1 Tbsp. Lemon Juice
⅔ Cup White Wine
3½ Quarts Fluffy Rice

Melt the butter in an 8-quart heavy kettle. Add green pepper, onions, and celery and sauté about 10 minutes, or until vegetables are tender. Remove from heat. Add flour and blend thoroughly. Add tomatoes gradually, stirring constantly. Add salt, pepper, sugar, bay leaves and cloves. Bring to a boil. Add the Alligator meat to the mixture and bring to another boil. Then reduce heat and simmer, uncovered, over low heat about 45 minutes, stirring occasionally. Remove from heat and stir in Worcestershire sauce, Tabasco sauce, lemon juice, and white wine. Serve over hot rice. Makes 18 servings. For fluffy rice, use 7 cups packaged pre-cooked rice. Prepare as directed on the package.

ALLIGATOR BOULETTES

2 Lbs. Alligator
2 Egg Yolks
½ Bell Pepper
Oil
2 Stalks Celery

Salt & Pepper to Taste
Milk
3 Slices Bread
2 Onions
1 Cup Water

Grind together the Alligator, onions, celery and bell pepper. Soak bread in milk and press out. Add to ground mixture. Add egg yolks and season to taste. Spoon into hot oil and brown. Remove and in another pot add the water and bring to a boil. Put the boulettes in the water and steam on low heat for 35 minutes with a cover on.

By: Ernest Liner

COURT-BOUILLON

5 Lbs. Alligator Meat
2 Cloves Minced Garlic
1 Cup Flour
4 Quarts Water
2 Tsp. Seasoning Salt
3 Stems Chopped Celery
1 Cup Oil

6 Oz. Can Tomato Paste
¼ Cup Chopped Scallion Tops
1½ Cups Minced Onion
2½ Tsp. Salt
½ Cup Chopped Bell Pepper
2½ Tsp. Cayenne
¼ Cup Chopped Parsley

Brown off and flour until golden. Add onions, celery, bell pepper and garlic and cook until wilted. Add tomato paste and cook 25 minutes or until oil appears on top of mixture. Skim it off. Add water, salt, cayenne and seasoning salt, and simmer for 15 minutes. Add scallions, parsley and Alligator which has been cut up into pieces. Cook 25 minutes or until meat is tender. Serve over rice. Serves 10–12.

By: Battistella's Seafood

BLACKENED ALLIGATOR

**Tail Steaks (Pounded lightly)
Drawn Butter**

Blackened Seasoning

Dip steaks in butter then coat with seasoning. Cook in white hot black iron skillet until done, turning once. Serve with lemon and butter.

CREOLE STYLE ALLIGATOR

4 Lbs. Cubed Alligator Meat

1½ Tbsps. Salt

⅛ Tsp. Tabasco

1½ Diced Bell Peppers

½ Tsp. Pepper

1 Tbsp. Lemons Juice

1⅓ Cups Chopped Onions

2 Tbsps. Packed Brown Sugar

⅔ Cup White Wine

2½ Cups Chopped Celery

3 Bay Leaves

½ Cup Flour

8 Whole Cloves

½ Cup Butter

3 20-Oz. Cans Tomatoes

2 Tsp. Worcestershire Sauce

Melt the butter and add bell pepper, onions, celery and sauté about 10 minutes or until vegetables are tender. Remove from heat. Add flour and blend thoroughly. Add tomatoes gradually, stirring constantly. Add salt and pepper, sugar, bay leaves and cloves. Bring to a boil. Add the Alligator meat to the mixture and bring to another boil. Then reduce heat and simmer, uncovered, over low heat about 45 minutes stirring occasionally. Remove from heat and stir in Worcestershire sauce, Tabasco, lemon juice and white wine. Serve over hot rice.



ALLIGATOR-SAUSAGE JAMBALAYA



3 Lbs. Alligator Meat
½ Chopped Bell Pepper
¾ Cup Oil
5 Cups Water
1 Lb. Smoked Pork Sausage
Cayenne

2 Lbs. Chopped Onions
Salt & Pepper to Taste
3 Cloves Chopped Garlic
2½ Cups Rice
½ Bu. Chopped Scallions

Brown Alligator meat and sausage in hot oil (if not using smoked Alligator). Remove meat and most of the oil and add onions, garlic, bell pepper and scallions. Brown well. Add a little water, if necessary to keep from sticking. Put meat back into pot along with the water. Add salt and pepper. Wash rice and add when mixture comes to a boil. When this comes to a boil again, lower heat and let all the water boil out. Stir well, lower the heat and cover for 15 minutes. Stir again, cover and leave on low fire for 45 minutes.

By: Ernest Liner

ALLIGATOR PIQUANTE



6 Stalks Celery
6 Green Onions
4 Bell Peppers
5 Lbs. Alligator (Dark Meat)
1 Can Whole Tomatoes

White Pepper
Salt
Accent Meat Tenderizer
2 Tsp. Red Pepper
(More or Less to Taste)

Cut Alligator in pieces and cook in skillet until all water is removed from the meat. Pour water off. Chop celery, green onion, and bell pepper, add to meat and cook until all vegetables are tender. Add whole tomatoes and season to taste with salt, pepper, Accent and red pepper. Simmer until Alligator is tender. Serve with white rice.

By: The Sheraton, Lake Charles, Louisiana

ALLIGATOR SAUCE PIQUANT

4 Lbs. Alligator Meat
1/2 Cup Chopped Celery
Cayenne
1/2 Cup Chopped Bell Pepper
Salt & Pepper to Taste
1 8 oz. Can Mushrooms,
Stems and Pieces
4 Tbsps. Butter
1 Cup Water

2 Medium Chopped Onions
8 Cloves Chopped Garlic
1 Jar Salad Olives
1/2 Tsp. Sugar
1/4 Cup Chopped Parsley
1 Can Tomato Paste
1/4 Cup Chopped Scallions
Cooked Rice

Saute onions in butter until brown. Add tomato paste and sugar and cook about 5 minutes. Add bell pepper, celery, garlic, mushrooms and stir well. Add water and cook 1 hour over low heat. Add scallions, parsley, Alligator (cut in small pieces and preferably meat other than from the tail), salt, pepper and cayenne to taste. Cover pot and cook slowly for 30 minutes, or until meat is tender. Add olives which have been soaked in water and cook a few minutes longer. Serve with rice.

By: Ernest Liner

GATOR SAUCE PIQUANT

2 Lbs. Alligator Meat Cubed
2 Cups Chopped Onions
1/3 Cup Cooking Oil
1/2 Cup Chopped Celery
1/4 Cup Chopped Shallots
1/4 Cup Chopped Parsley
2 8 Oz. Cans Tomato Sauce

1 Can Rotel Tomatoes
1 6 Oz. Can Sliced Mushrooms
2 Tbsps. Worcestershire Sauce
1/4 Tsp. Basil
1 Bay Leaf
1/4 Tsp. Oregano
Salt & Pepper to Taste

Alligator may be marinated in wine 1 hour before adding to sauce. Sauté onions in oil until dark golden brown, stirring often. Bell pepper and celery are then added and sauté until tender. Add Rotel tomatoes, tomato sauce and seasonings, simmer for 10 minutes, then add mushrooms and drained Alligator meat. Cover and cook for 40 minutes, add shallots and parsley and cook uncovered 10 minutes. Serve with rice.

GATOR ETOUFFEE

**2 Lbs. Gator Meat (Chopped Into
Bite Sizes)**
2 Large Onions, Chopped
½ Cup Margarine

1 Clove of Garlic
¼ Cup Chopped Bell Pepper
2 Tbsps. Tomato Paste

Sauté onions, bell pepper and garlic in butter. Add tomato paste and sauté until onions are clear. Add gator that has been seasoned with salt and pepper. Cover and steam until meat is tender. Serve meat and sauce over rice.

By: Louisiana Cooperative Extension Service

SAUCE PIQUANT

2½–3 Lbs. Alligator Meat
2 Cups Chopped Onions
2 Cups Chopped Shallots
2 Cups Chopped Celery
1 Cup Chopped Sweet Pepper
4 Toes Garlic (Chopped Fine)

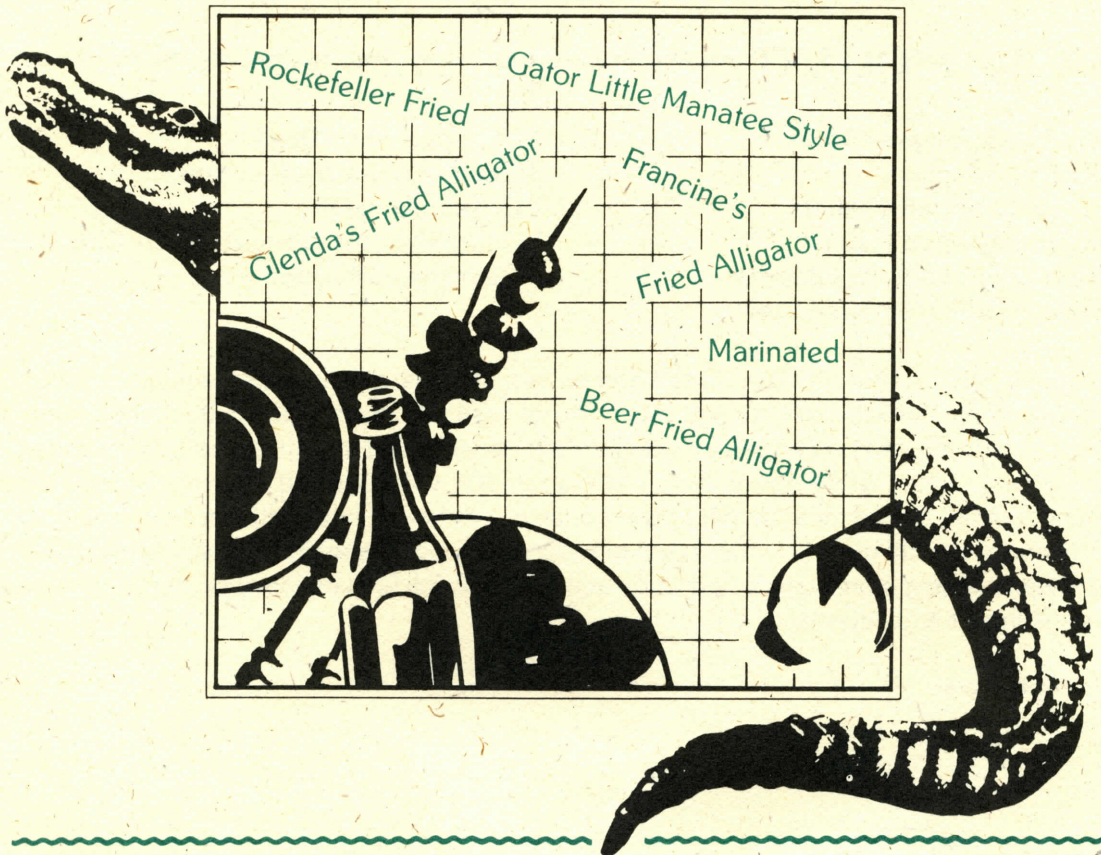
2–3 Tsp. Sweet Basil
3 Cans Mushrooms (bottoms)
1 Cup Cooking Oil
**1 Quart Size RAGU Sauce (Extra Thick
Zesty with Mushrooms)**

Heat pot, add cooking oil. Heat oil and add onions, shallots, celery, sweet pepper. Sauté on medium heat until wilted. Add Ragu sauce, sweet basil and mushrooms (with liquid). Rinse Ragu jar with approximately ½ quart water. Add to sauce. Bring to a strong boil, then simmer for about ½ hour. While above is simmering, season with salt and cayenne pepper the Alligator meat. Brown meat (either in oven or sear with hot oil in skillet). (In oven for about 30 minutes, or until meat is tender.) Add to sauce. Cook down until meat is real tender (even if it means adding more water). Add garlic and lemon. Cook until oil forms on top. Season to taste with salt and cayenne.

By: Hubby Foret

ALLIGATOR

Fried



BEER FRIED ALLIGATOR

**1 Lb. Alligator Meat
Flour**

**Beer
Salt & Pepper**

Trim meat and cut into finger size pieces. Soak pieces in beer overnight. Drain. Deep fat fry until golden brown.

By: Silas Dent's, St. Petersburg Beach, Florida

BEER FRIED ALLIGATOR

**1 Lb. Alligator, Sliced Thin
1 12-Oz. Can of Beer
½ Cup Flour
1 Tsp. Season-All**

**1 Tsp. Salt
½ Tsp. Pepper
½ Cup Corn Meal (Separate Bowl)**

In a deep bowl combine flour and seasoning. Mix well. Gradually add beer, mixing well. Dip each piece of meat in batter. Coat each piece with corn meal. Fry in hot oil for 5 to 10 minutes, turning often until golden brown.

FRIED ALLIGATOR

**1 5-Lb. Piece of Alligator Tail, Rinsed and
Chopped into Frying Pieces
1 Small Bottle Tabasco Sauce
½ Cup Water
Juice of 2 or 3 lemons**

**1 Small Bell Pepper
1 Boiled Potato
1 Small Clove Garlic
½ Tsp. Salt**

Marinate Alligator in Tabasco, salt, lemon juice and just enough water to cover. Place in refrigerator for 48 hours. Drain. Pieces may be rolled in flour or corn meal and fried or grind Alligator with potato, bell pepper, garlic, salt and pepper. Form into patties. Drop into hot oil until golden brown.

By: Roland Perry

FRIED ALLIGATOR

Alligator (White Meat)
Flour
Cracker Meal
Egg

Buttermilk
Salt
Pepper
Red Pepper (Optional)

Cut Alligator into small fillets. Pound to tenderize to at least double in size. Season with salt and pepper. Dip into egg and buttermilk mixture, then dust in seasoned flour. Dip again in egg and milk mixture, then bread in cracker meal. Deep fry fillets in fryer at 350° for 15 to 20 minutes.

By: The Sheraton, Lake Charles, Louisiana

FRIED ALLIGATOR

1 Lb. Alligator Meat
Flour

Salt
Pepper

Trim meat and cut into finger size pieces. Soak all pieces in ice cold water for one hour. Fluff in seasoned flour. Deep fat fry until golden brown.

By: The Yearling Restaurant, Hawthorne, Florida

FRIED ALLIGATOR

1 Lb. Alligator Meat
1 Cup Sherry
1 Tbsp. Lemon Pepper
1 Tsp. Season-All

1/4 Cup Lemon Juice
1/2 Cup Italian Salad Dressing
Flour to Dredge
Cooking Oil for Frying

Marinate meat in the first five ingredients for 2 hours. Drain and dredge with flour. Fry pieces for about 15 minutes turning often until brown. Drain and serve hot.

By: Louisiana Cooperative Extension Service

FRIED ALLIGATOR

Fresh Alligator
Vinegar
Salt & Pepper to Taste

2 Cups Corn Meal
½ Cup Flour
Cooking Oil or Lard

Skin and tender loin fresh Alligator tail. Cut flesh not exceeding 2-inches by about 1-inch thick. Place cut pieces in pan or dish. Pour on this a small amount of vinegar, add salt and pepper (black or red) to taste. Let Alligator soak in this for approximately 30 minutes. While soaking, pour in paper bag or other container, 2 cups of corn meal and ½ cup flour. Put about 1-inch of cooking oil or lard in skillet and heat to approximately 400°. Roll or shake Alligator portions in meal mixture. Place just enough pieces to cover bottom of skillet. Fry golden brown and serve hot.

FRIED ALLIGATOR

1 Lb. Alligator Meat Sliced Thin
1 12-Oz. Can Beer
½ Cup Flour
1 Tsp. Season-All

1 Tsp. Salt
1 Tsp. Pepper
Corn Meal to Dredge
Oil for Frying

Coat Alligator meat with batter and dredge with corn meal. Fry in hot oil for about 15 minutes, turning often until golden brown.

By: Louisiana Cooperative Extension Service

GATOR LITTLE MANATEE STYLE

1 Lb. Alligator Meat
2 Eggs

1 Cup Milk
1 Cup Flour

Trim all fat from meat and pound very thin. Cut into cubes, dip each piece in egg wash and then flour. Fry until golden brown.

By: Bahia Beach Resort, Ruskin, Florida

GLENDA'S FRIED GATOR

1 Lb. Alligator Meat
1 Egg
1 Can Evaporated Milk

1 Tsp, Yellow Mustard
1/3 to 1/2 Bottle of Louisiana Hot Sauce
Flour

Cut meat in finger size strips. Dip meat in flour and then batter and then flour again. Deep fat fry for 5 minutes until golden brown.

By: Glenda Traver

FRANCINE'S FRIED ALLIGATOR

2 Lbs. Alligator, Cut in 2-inch Cubes
Garlic Salt & Pepper to Taste
3 Eggs

3/4 Cup Milk
3/4 Cup Flour

Season Alligator cubes, combine eggs, milk and mix well. Roll each piece in flour. Deep fry at 325° until golden brown.

By: Francine Froehlich

MARINATED FRIED ALLIGATOR

1 Lb. Alligator Meat, Sliced Thin
1 Cup Sherry
1 Tsp. Lemon Pepper
1 Tsp. Season-All

1/4 Cup Lemon Juice
1/2 Cup Italian Salad Dressing
1/2 Cup Flour

In a shallow dish combine sherry, lemon pepper, Season-All, lemon juice and salad dressing. Marinate meat for 2–3 hours. Drain and coat each piece with flour. Fry in hot oil for 5–10 minutes until golden brown.

By: Pam Ashley

ROCKEFELLER FRIED ALLIGATOR

5 Lbs. Alligator, cut in bite size pieces

In a large bowl combine:

1 Tsp. Salt
1 Tsp. Red Pepper
1 Tsp. Black Pepper

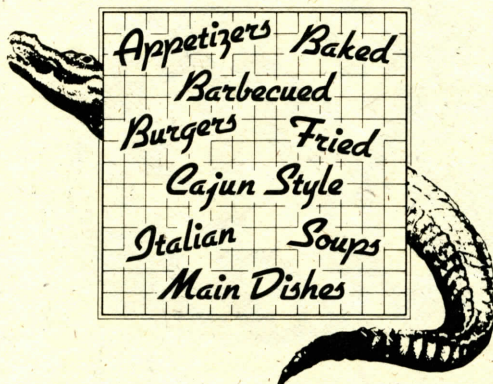
1 Tsp. Garlic Powder
1 Large Italian Salad Dressing
1 Tsp. Onion Powder

Mix well and chill 3 to 6 hours or overnight. Combine remaining ingredients, then lightly coat each piece. Deep fry until golden brown. Drain well.

1½ Cups Flour
1½ Cups Yellow Corn Meal
2 Cups Italian Bread Crumbs
1 Tsp. Salt

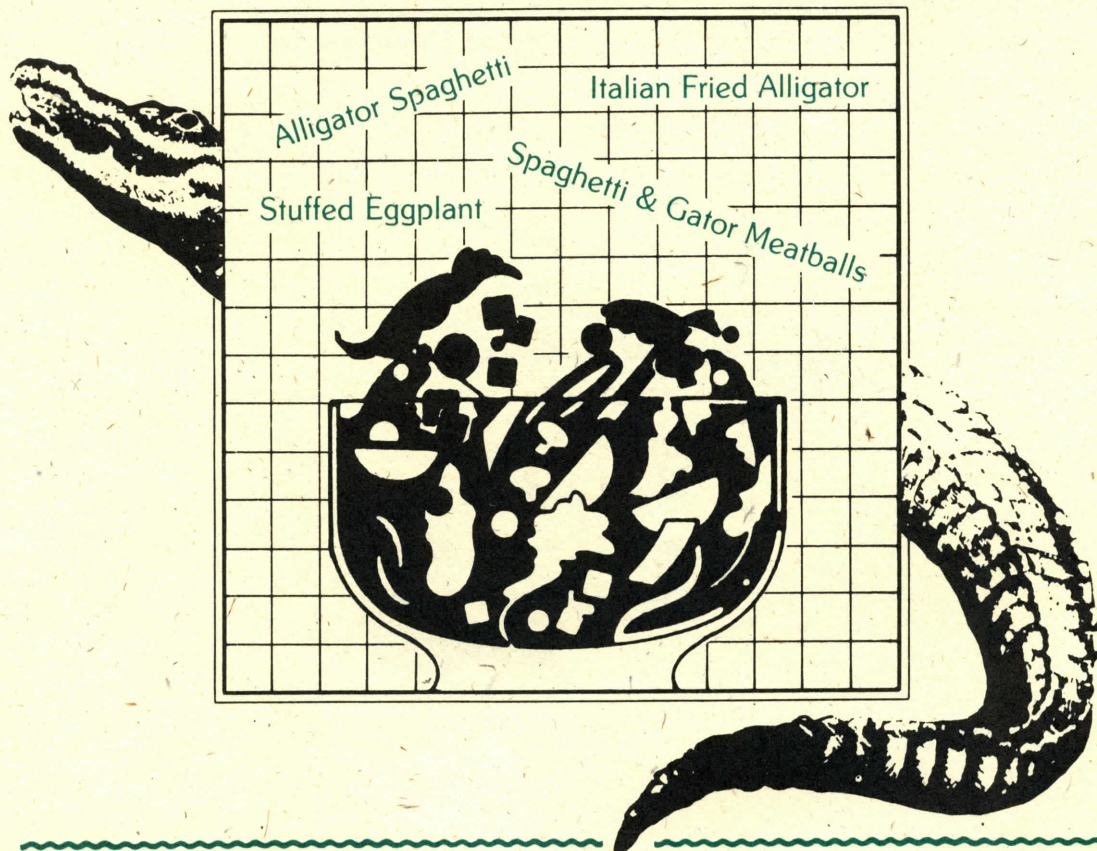
1 Tsp. Red Pepper
1 Tsp. Black Pepper
½ Tsp. Garlic Powder
½ Tsp. Onion Powder

By: Ella Louise Booth



ALLIGATOR

Italian



ALLIGATOR SPAGHETTI

3 Lbs. Alligator Meat
3–6 Oz. Cans Tomato Paste
4 Tsp. Salt
1 Cup Minced Bell Pepper
¾ Cup Chopped Parsley
2 Cups Minced Onions
½ Cup Worcestershire Sauce
1 Lb. Mushrooms, Stems & Pieces

3 Cans (2 Lbs, 3 Oz. Each) Tomatoes
4 Tsp. Oregano
3 Cloves Minced Garlic
2 Tbsps. Sweet Basil
½ Lb. Sliced Bacon, Diced
1½ Cups Water
¼ Tsp. Tabasco

In a 4–6 quart pot, fry the bacon until crisp. Remove the bacon and all but 3 tbsp bacon grease. Add Alligator meat which has been cut into 1-inch cubes and brown. (If using smoked Alligator meat, omit this stage.) Remove meat when brown and set aside. Sauté onions, drained mushrooms, bell pepper and garlic for 10 minutes. Stir in the tomatoes, tomato paste, water, Worcestershire Sauce, parsley, basil, oregano, salt and Tabasco. Bring to boiling point, reduce heat and simmer, uncovered, stirring occasionally, for 3 hours or longer. Add reserved Alligator meat and simmer until meat is tender. Serve over spaghetti with Parmesan Cheese. Sauce yield is approximately 5 quarts.

By: Ernest Liner

ITALIAN FRIED ALLIGATOR

1 Lb. Alligator Meat
½ Cup Parmesan Cheese

½ Cup Italian Breadcrumbs

Cut Alligator meat into thin, finger strips. Thoroughly mix parmesan cheese and breadcrumbs and put into paper sack. Add a portion of the meat and shake until meat is well coated. Fry in hot oil for 2 minutes.

By: Louisiana Cooperative Extension Service

SPAGHETTI AND GATOR-MEATBALLS

2 Lbs. Alligator Meat, Ground
½ Cup Onions, Chopped
¼ Cup Chopped Celery
¼ Cup Chopped Parsley
½ Tsp. Mustard

2 Eggs
¼ Cup Breadcrumbs
¼ Cup Chopped Bell Pepper
2 Tbsps. Lemon Juice
Salt & Pepper to Taste

Mix all ingredients together and form into small balls. Roll in flour. Fry balls until golden brown. Prepare your favorite plain spaghetti sauce then add the gator-meatballs to sauce and simmer on a low fire for about 35 minutes. Serve over spaghetti. Sprinkle your favorite grated Italian cheese on top.

STUFFED EGGPLANT

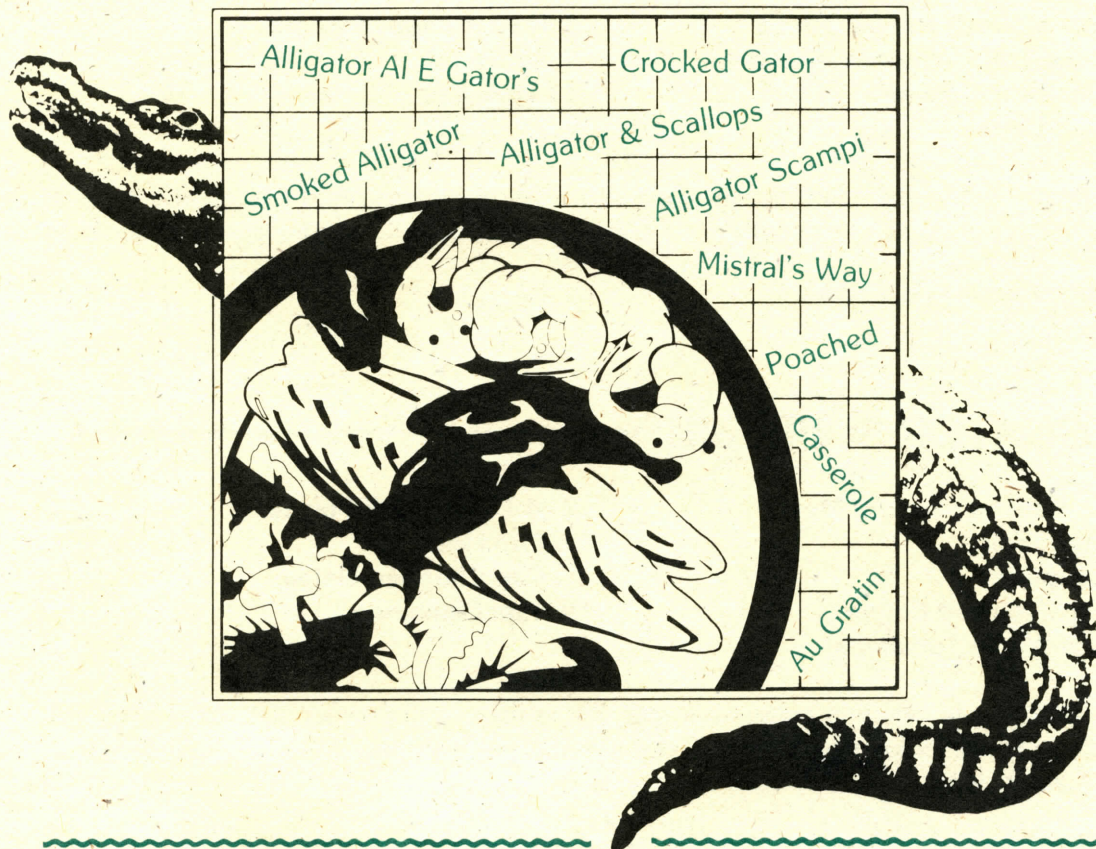
3 Eggplants, Cut in Half Lengthwise
2 Tbsps. Butter
3 Slices Bread, Torn in Small Pieces
3 Tbsps. Bacon Fat or Butter
½ Cup Onion, Minced
3 Cloves Garlic, Minced
¼ Cut Chopped Green Onion Tops
¼ Cut Chopped Celery

1 Egg, Slightly Beaten
2 Tsp. Salt
½ Tsp. Black Pepper
½ Tsp. Cayenne Pepper
1 Cup Ground Alligator Meat
1 Tsp. Fresh Parsley
Breadcrumbs

Scoop out pulp of eggplant. Cover dish with plastic wrap and cook pulp in butter on high in microwave 15 minutes. Cook shells on high 5 minutes. Moisten bread with water; squeeze and set aside. Melt fat in a 2 quart dish. Sauté onion, garlic, onion tops, celery and Alligator 6 minutes, stringing often. Put in food processor a few seconds to make mixture fine. Add egg, salt and pepper, cooked eggplant pulp and moistened bread. Cook on high 5 minutes. Stir in parsley. Stuff mixture in eggplant shells, sprinkle with breadcrumbs and place on a flat plate. Microwave 2 or 3 minutes until heated through.

ALLIGATOR

Main Dishes



ALLIGATOR "AL E. GATOR'S"

4–5 Oz. Filets of Alligator (Substitute Veal or Chicken Breast)
½ Cup Minced Pecans
1 Cup Bread Crumbs
1 Cup Flour
1 Cup Milk
1 Each Egg

Pound Alligator with a meat mallet until Alligator is ¼ inch thick. Dust with flour. Dip in egg wash (one egg beaten with 1 cup milk). Blend pecans and bread crumbs and bread Alligator with this mixture. Fry in a mixture of oil and butter. Serve with "Plantation Sauce."

PLANTATION SAUCE

1 Cleaned Fresh Mango—Diced
1 Cleaned Fresh Papaya—Diced
3 Tbsp. Brown Sugar
3 Tbsp. Butter
3 Tbsp. Chopped Pecans
½ Oz. Rum
1 Cup Water

Melt butter in pan and sauté pecans. Add sugar. Stir 2 minutes. Add mango and papaya slices and mash. Add water and boil. Add rum after water boils. Cook 15 minutes on simmer.

By: Seaworld, Orlando, Florida

ALLIGATOR SUPREME

2 Lbs. Ground Alligator Meat
2 Tbsps. Salt
½ Cup Butter
4 Tbsps. Minced Celery
4 Cups Whole Tomatoes
2–4 Tbsps. Chili Powder
½ Cup Flour
½ Cup Chopped Onion
½ Tsp. Cinnamon

Cook onions and celery in butter until soft. Stir in flour, chili powder, salt, cinnamon and tomatoes. Blend thoroughly. Simmer about 10 minutes stirring often. Add Alligator and cook until meat is done.

ALLIGATOR & SCALLOPS



4 Alligator Steaks, 1" Thick
1 Egg

1 Cup Milk
½ Cup Butter

Trim all fat from steaks. Cut and pound steaks until 1" thin. Beat egg and add milk. Dip each piece into egg mixture. In a skillet heat butter. Saute steaks on each side 2 to 4 minutes. Serve "Scallop Sauce" over Alligator steaks.

SCALLOP SAUCE

Scallops
White Wine

Cornstarch

Poach scallops, reserving broth. Add equal amounts of white wine and scallop broth in a saucepan. Slowly boil down this liquid until it is half of the original liquid. You may want to add cornstarch to thicken and make an attractive garnish.

By: 15th Street, Ft. Lauderdale, Florida

ALLIGATOR SCAMPI



Alligator (White Meat)
Fresh Garlic
Butter
Mushrooms (Chopped)

Tomatoes (Chopped)
Shallots (Chopped)
White Wine

Cut Alligator into fillets, tenderize until double in size. Season with salt and pepper. In sauce pan, heat butter and garlic; sauté meat, add mushrooms, tomatoes and shallots. Cook over low heat until meat is tender. Just before serving, add small amount of white wine.

By: The Sheraton, Lake Charles, Louisiana

AU GRATIN

1 Lrg. Onion, Chopped
3 Ribs Celery, Chopped
2 Green Onions, Chopped
½ Lb. Butter
4 Tbsps. Flour

1 Lrg. Can Carnation Milk
2 Egg Yolks
2 Lbs. Alligator
10 Ozs. Mild, Grated Cheddar Cheese

Sauté seasoning butter. Add flour and blend—then add Alligator. Remove from heat. Place in serving dishes, sprinkle with grated cheese.

By: Carol Hull

CASSEROLE

2 Lbs. Alligator
6 Green Onions Chopped
4 Pods Garlic
4 Tbsps. Parsley
1 Stick Oleo
2 Eggs

8 Slices Toast
Half & Half Cream
Salt & Pepper
Red Pepper
Breadcrumbs

Sauté seasoning in oleo and Alligator. Roll toast in breadcrumbs. Pull apart and mix with seasoning. Add 2 beaten eggs and half and half to soften, salt and pepper to taste. Cover with butter bread and bake in dish for 30 minutes at 375°.

CROCKED GATOR

10–14 Gator Ribs
6 Oz. Barbeque Sauce
1 Tbsp. Garlic Powder

1 Tbsp. Salt
1 Tbsp. Pepper

Season ribs. Fill crock pot with ribs. Pour barbeque sauce over ribs. Cover and cook until tender.

By: Francine Froehlich

MICRO-WAVE ALLIGATOR

2 Alligator Tail Chops (Cut ½ thick)
1 Tsp. Season-All

1 Medium Onion, Sliced

Season Alligator chops with Season-All or lemon pepper. Place in a 1½ quart dish and microwave on high for 5 minutes, uncovered. Arrange onion slices over chops, cover with plastic wrap and microwave on simmer on 30% power for 20 minutes, turning dish at half way point. Allow to stand 5 minutes before serving.

MISTRAL'S WAY

½ Lb. Tenderized Alligator,
cut in bite size pieces
Tarragon to season
½ Cup White Wine

½ Cup Heavy Cream
Seasoned Flour
Butter

Coat meat with flour and season with tarragon. Saute in butter, browning on both sides. Add wine and cream to make a thick cream sauce.

POACHED

Alligator Fillets
1 Bouquet Garni
Butter
Olive Oil

Lemon Juice
Water
Flour
Salt & Pepper to Taste

Marinate the meat in lemon juice for several hours. Wipe dry and rub with olive oil. Dust with salt, pepper and flour and sear meat in hot butter. Gradually add enough water to cover, then a Bouquet Garni. Simmer until tender.

By: Battistella's Seafood

SAUTEED ALLIGATOR PAWS

1 Lb. Alligator Meat (Tail or Jaw)
1½ Cups All Purpose Flour,
Seasoned with Salt & Pepper

4 Extra Large Eggs, Beaten
½ Cup Drawn Butter

Make sure meat is fat free. Cut meat into small medallion like pieces and tenderize with meat mallet 'til very thin. Roll Gator in seasoned flour making sure the meat is completely covered. Dip each piece into beaten eggs. Then quickly sauté meat in hot sauté pan with butter 'til golden brown on both sides. Drain and serve with "Mustardsauce." Garnish with lemon wedges and parsley.

MUSTARDSAUCE

1 Cup Mayonnaise
1 Tbsp. Prepared Mustard

1 Tsp. Soy Sauce
1 Tsp. Lemon Juice

Combine ingredients together, mix well.

By: Chef Jack LaRue

SMOKED ALLIGATOR

2 Lbs. Trimmed Alligator Meat

Soak meat overnight in a salt water brine. Drain and keep meat in as large of a piece as possible. This meat will shrink 20%. Smoke over low heat until meat becomes "dry." Cut and serve.

By: Gene's Lobster House, Madeira Beach, Florida

SMOKED ALLIGATOR

Alligator Fillets
Salt & Pepper to Taste

Italian Salad Dressing (Optional)

Marinate Alligator fillets in Italian salad dressing several hours, if desired. Remove from marinade and place in smoker with a pan of water between meat and coals. Use hickory chips soaked in water to smoke with. Season with salt and pepper. When meat is smoked it can be used as is or added to a jambalaya or a spaghetti.

By: Ernest Liner

SMOTHERED ALLIGATOR

2 Lbs. Gator Meat
¼ Cup Cooking Oil
1 Onion Chopped Fine
1 Bell Pepper Chopped Fine
¼ Cup Parsley Chopped Fine

½ Cup Celery Chopped Fine
¼ Cup Shallots Chopped Fine
1 Bay Leaf
¼ Tsp. Basil
Salt & Pepper

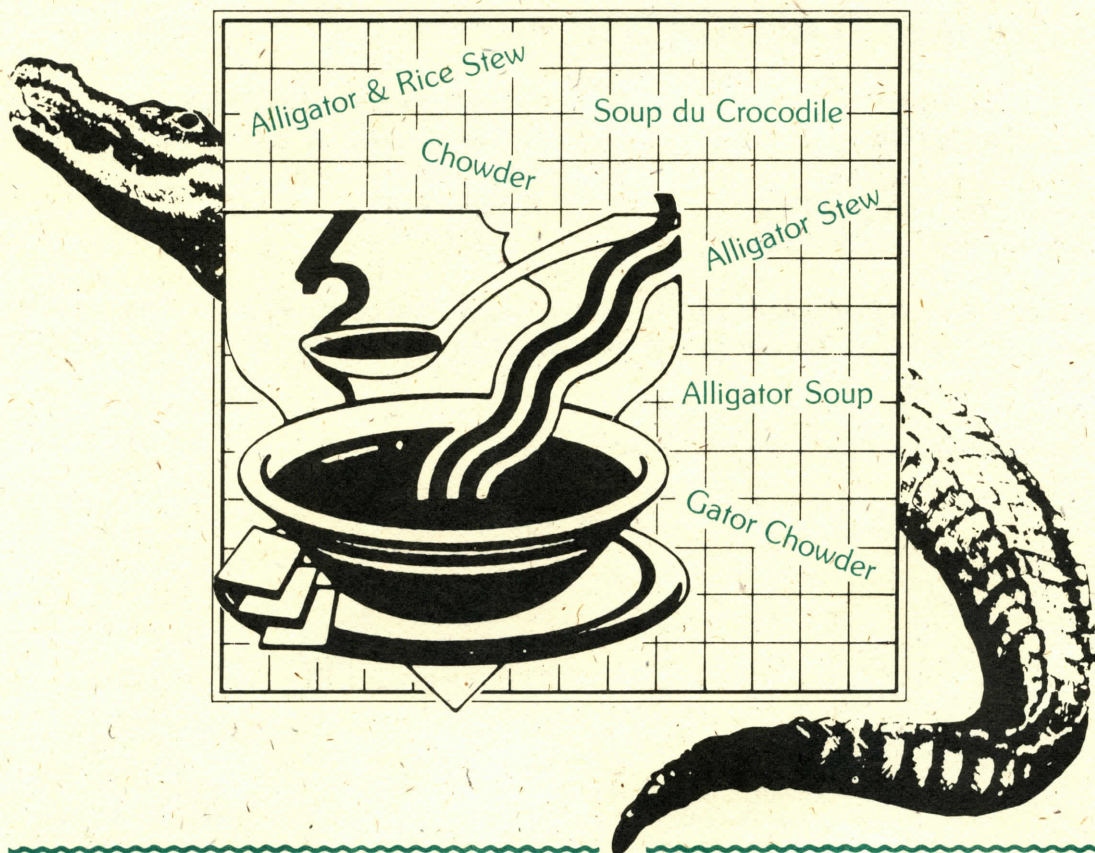
Sauté onions in oil until golden brown, and bell pepper, and celery. Sauté until tender, add meat and seasonings, simmer for 40 minutes. Then add parsley and shallots about 5 minutes before serving.

By: Louisiana Cooperative Extension Service



ALLIGATOR

Soups



ALLIGATOR & RICE STEW

½ Cup Cooking Oil
1 Quart Alligator Meat (Cut in Small Pieces About ½-inch Thick)
½ Cup Green Onions, Chopped
½ Cup Onions, Chopped

½ Cup Bell Pepper, Chopped
½ Cup Celery, Chopped
2 Tbsps. Minced Parsley
1 10 Oz. Can Rotel Tomatoes
Salt & Pepper to Taste

Brown meat in cooking oil. Add chopped vegetables, Rotel tomatoes, salt and pepper. Cover pot and cook over medium heat for 30 to 40 minutes. Serve over rice.

By: Mrs. Charles Herbert

ALLIGATOR SOUP

6 Slices Alligator (Diced)
6 Onions, Chopped
6 Tomatoes, Chopped
1 Tbsp. Parsley
1 Glass Wine

Roux
Water
Salt
Black Pepper
Red Pepper

Chop onions and fry in roux. Add tomatoes and other seasonings, then the Alligator. Cook approximately 1 hour.

ROUX

2 Cups Flour

2 Cups Oil

Mix thoroughly in equal amounts and brown to desired brownness. **STIR CONSTANTLY.**

ALLIGATOR STEW

1 Lb. Alligator Meat, Cubed
½ Cup Cooking Oil
½ Cup Onions, Chopped
½ Cup Green Pepper, Diced
½ Cup Celery Chopped
2 Tbsps. Parsley, Minced

1 Tsp. Garlic Powder
1 12 Oz. Can Corn, Undrained
2 10 Oz. Cans Tomatoes
1 10 Oz. Can Tomato Sauce
2 10 Oz. Cans Water

In a skillet, brown onions and drain. In a dutch oven combine Alligator meat, chopped vegetables, tomatoes, sauce, seasoning, and browned onions. Cover and cook over low heat for 1½ hours.

By: Pam Ashley

CHOWDER

Alligator Fillets
Salt & Pepper to Taste
White Onions
Irish Potatoes
Water

Butter
Soda Crackers
Bacon
Cream

In iron Dutch oven or deep iron skillet, place a layer of sliced bacon. On top of this, lay a layer of Alligator fillets; next a layer of thinly sliced, raw, peeled irish potatoes, a layer of thinly sliced raw onions and a layer of soda crackers. Dot with butter and salt and pepper. Repeat layers in the same order until pot is filled. Add water halfway to height of vessel, cover, simmer slowly until Alligator, onions and potatoes are done. Liquid must boil away so bottom layer of bacon and Alligator is brown. Add cream to cover contents, heat to boiling and serve immediately.

By: Carol Hull



GATOR CHOWDER

2½ Lbs. Alligator Meat, Ground Leg Meat
Works Well

8½ Lbs. Potatoes, Peeled & Diced

1½ Gal. Water

1½ Lb. Onions, Chopped

3–12 Oz. Cans Tomatoes

4 Oz. Salt Pork, Cubed

2 Tbsp. Bacon Grease

2 Lrg. Cloves Garlic, Chopped

½ Tsp. Sweet Basil

¼ Tsp. Oregano & Thyme

½ Tsp. Black Pepper & Salt

Peel and dice potatoes into a large Dutch oven. Add water and salt—bring to a boil. Cover and simmer until potatoes are soft. In a skillet brown salt pork in bacon grease. Drain. Add onions and sauté until tender. Put tomatoes in a blender for 1 second to puree. Add tomatoes and chopped garlic into skillet mixture. Bring to a boil and simmer until the liquid is absorbed or until thick. Add this mixture to the potatoes. Next add ground Alligator meat. Add spices and bring to a boil. Cover and reduce heat simmering 45 minutes.

By: Elaine Mattox

SOUP DU CROCODILE

2 Lbs. Alligator Meat, Cubed

2 Tbsp. Oil

1 Cup Roux

1 Cup Onion, Chopped

1 Cup Celery, Chopped

¾ Cup Bell Pepper, Chopped

1 Lb. Can Whole Tomatoes,
(Canned in Tomato Juice)

1 Lemon, Sliced Across

1 Tbsp. Salt

1 Tsp. Garlic Powder

1 Tsp. Red Pepper

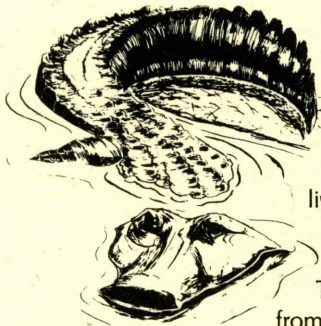
1 Tsp. Black Pepper

2-Inch Fresh Basil Sprigs

2 Quarts Water

4 Tbsp. Parsley

Heat oil. Add roux, tomatoes and juice, onions, celery, bell peppers, lemon, seasonings, and herbs. Stir well. Add water. Bring to a boil. Cover and simmer 2½ hours or until meat is tender. Add parsley and simmer a few minutes more. Add dry sherry if desired when serving.



A giant alligator, lying motionless in the water with just the top of its massive head and armored back visible, looks for all the world like a scene from a prehistoric swamp. It almost is. Alligators and their cousins, the crocodiles, have been around almost 200 million years. They have survived the Age of Dinosaurs. Alligators are very adaptable animals that live in marshes, swamps and wetlands from the Carolinas south to Florida, then west through the bayous of Louisiana and into the coastal marshes of Texas.

Today, a big alligator is twelve to fourteen feet long, but a 17½ footer was taken from Lake Apopka in 1956 and the granddaddy of them all was measured in 1890 by E.A. McIlhenny on Marsh Island, Louisiana. That monarch of the marsh was 19 feet 2 inches long.

When naturalist William Bartram explored the St. Johns River in the late 1700's, he was amazed to encounter "alligators in such incredible numbers, and so close together from shore to shore, that it would have been easy to have walked across their heads, had the animals been harmless."

But alligators, particularly big alligators, are not harmless. McIlhenny once noted that an alligator will eat anything that comes within range of its formidable jaws. Jaws that can snap shut with 3,000 pounds of pressure per square inch and smash hardshelled turtles or crush bones in larger prey before they are swallowed. A fresh caught eleven footer once bit a flat piece of two inch thick steel with such force that it drove two large teeth through the top of its own jaw.

Few sights or experiences in nature can match the fury of an angry alligator in close quarters. Experienced trappers have been hurled from boats when big gators on short ropes thrashed their huge heads and launched the startled, and one would imagine, prayerful trapper skyward. Other trappers tell of giant alligators on a rope suddenly charging under the jonboat, standing it on end. Finding room for two trappers to perch on top of a small outboard motor that is now horizontal to the water is a problem—but one they solved fairly easily when considering what the alternative slide down the gunwale meant.

More than once, furious scrambles have taken place in fiberglass boats looking for rags, tape and even fingers to plug holes in the bottom left by a toothy gator that decided to fight the boat. A 13 footer once bit off the front of a trapper's metal jonboat and shoved his head in the bow. Those were real jaws.

These stories, of course, are about large and potentially dangerous, nuisance alligators and the trappers who go to catch them. Most alligators, if left alone and unmolested, simply go their own way—eating, mating, nesting and fighting among themselves as they've done for millions of years.

In the spring, they are often seen basking on logs, soaking up the sun's heat after winter hibernation in a mud cave. By April, bellowing begins and the courtship season is on.

The bellow of a big bull gator at dawn is not unlike the roar of a lion across the African plain. And the message is the same: I am here; I am big; I am boss; I am the Lion of the Marsh.

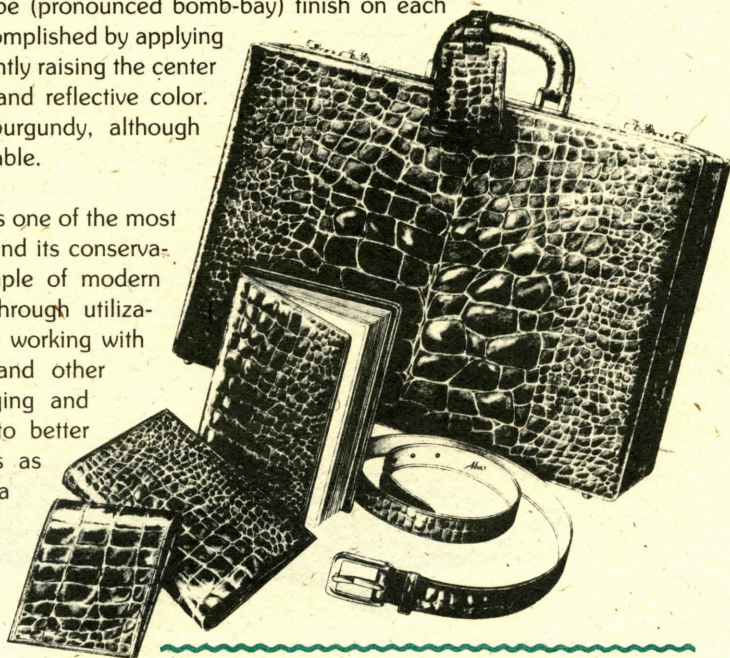
It is a paradox that the hide from such a rugged animal is made into some of the most elegant and expensive leather products in the world. American Alligator is the mink of exotic leathers—long valued for its natural beauty, durability and the uniqueness of every item. In the words of European fashion experts, "Every classic leather article is unique. No creation resembles any other, as nature knows no duplicates." That is one of the reasons why designers have always been fascinated and inspired by natural classic leathers. The alligator product is wild, and equally elegant. It is a product that should be chosen as carefully as any fur or diamond. Purchasing a product that is American Alligator is an investment in lasting quality and an assurance that the leather comes from animals legally harvested or farm-raised.

Great care is taken to insure that only the highest quality skins are used to make alligator products. Trappers and farmers carefully salt and scrape each skin after harvest. Salted skins are carefully measured and graded. Tanners then soak, dye, oil and glaze the finished product. Quality control is a priority in every step. Manufacturers then select those sizes and types of skins most suited for the product being made.

Larger skins might be destined for the western wear trade where boots and belts are the mainstay. Smaller skins whose bellies are free of buttons (osteoderms in the scale) are in demand for the fashion trade where ladies' handbags, shoes, briefcases, wallets and other flatgoods accessories are desired. While other kinds of lower value skins (caimen or wild kroko) can be used to make similar products, they are not the equal of American Alligator in lasting value as a classic leather.

The incomparable gloss of classic alligator catches the eye and reflects the natural sheen of each skin's individual markings. That natural beauty is further enhanced by some of the finest tanneries from Europe, America and Japan which put a bombe (pronounced bomb-bay) finish on each individual skin. This relief effect is accomplished by applying heat to the flat, polished skins and slightly raising the center of each scale. The result is a deep and reflective color. Basic colors are black, brown or burgundy, although pastels and even white leather is available.

The American Alligator is a classic. It is one of the most valuable exotic leathers in the world and its conservation success story is a classic example of modern wildlife management. Conservation through utilization is a management strategy that is working with the alligator in Florida, Louisiana and other southern states. It is also encouraging and helping many developing countries to better protect and manage their crocodiles as renewable natural resources. The idea of protecting and yet harvesting the same species may seem a contradiction. How can you save something and harvest it too?



The answer is simple. The "economic incentive" to manage a life species like the alligator provides the strongest argument for maintaining the natural wetlands it needs to survive. That natural habitat will then provide wetlands to other animal species too. If a harvest is based on scientific facts and only a fraction of the renewable resource is taken, then the management of the resource becomes a powerful incentive to protect both the species and their habitats.

Florida, Louisiana and Texas are three states where this management concept and harvest strategy is being used. About 35,000 alligators are harvested in these three states under managed-harvest programs a year.

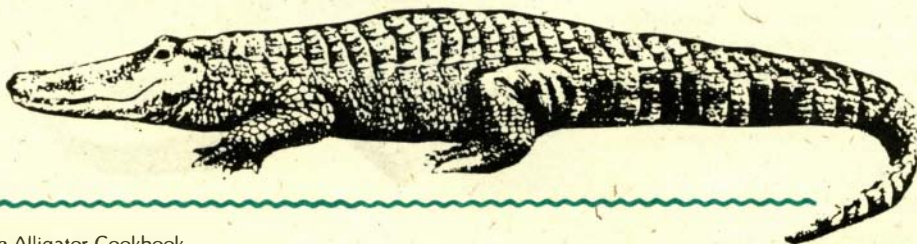
In addition, about fifty alligator farms in Florida and Louisiana have more than 75,000 alligators in captivity. Alligator farmers are learning to produce and rear alligators in captivity for the market. They can double the alligator's normal growth rates through diet and temperature control, producing market size alligators (5 to 6 feet) in less than three years. Extensive research is also being conducted on collecting alligator eggs from the wild, artificially incubating them and then captively rearing the hatchlings—a ranching concept that utilizes a natural surplus normally lost to predators or flooding.

Since the alligator normally lays about 38 eggs in early summer each year, tens of thousands of eggs can be safely collected without affecting the breeding population at all. This is another management concept that uses an otherwise under-utilized natural resource.

All of these alligator harvesting, ranching and farming programs are strictly regulated by state, federal and international laws. All alligator farmers and trappers must be licensed and all skins tagged with serially numbered tags. Foreign export requires approval and documentation through the CITES Treaty (Convention on International Trade in Endangered Species of Wild Fauna and Flora) by which more than 90 nations now abide.

Because of all these controls and regulations, alligator poaching has been practically eliminated. The legal trade now works cooperatively with government and other conservation organizations to insure that any suspected illegal activity is investigated.

The emphasis today is on scientific management, legal harvest and an economic incentive that profits both people and wildlife conservation. The American Alligator is a classic leather with an equally classic conservation story.



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