The Alligator Cookbook
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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 restauranteurs 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

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<td>76.5</td>
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<tr>
<td>Torso</td>
<td>21.1</td>
<td>1.2</td>
<td>73.0</td>
<td>1.3</td>
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<tr>
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<td>1.2</td>
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<tr>
<td>Leg</td>
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<td>76.8</td>
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Analysis Performed By: Louisiana State University

## COMPARATIVE NUTRITIONAL COMPOSITION DATA

<table>
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<th>Percentage of Protein</th>
<th>Percentage of Moisture</th>
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<td>13.0</td>
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<td>6.0</td>
<td>32.0</td>
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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 BALLS

1 Lb. Chopped Alligator Meat   2 Tsp. Lemon Pepper
1 Egg                          ½ Tsp. Salt
1 Tbsp. Finely Chopped Onions ¼ Cup Breadcrumbs
2 Tbsp. Finely Chopped Celery 1 Cup Cooking Oil
1 Tbsp. Finely Chopped Parsley Flour to Dredge
2 Tbsp. Finely Chopped Shallots

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 1 Cup Chopped Green Onions
3 Eggs                          1 Cup Shortening
1½ Cups Instant Mashed Potato Flakes Salt & Pepper to Taste
1 Cup Minced Onions

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 Tbsp. Chopped Parsley
1 Beaten Egg
1 Cup Flour
¼ Cup Milk
1 Cup Yellow Corneal
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
½ Cup Oil
2 Cloves Chopped Garlic
1½ Cups Chopped Onions
Salt & Pepper to Taste
1 Can Tomato Sauce
3 Tbsp. 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

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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

5½ 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 Tbsp. Shallots
2 Tbsp. Celery
2 Tbsp. Green Pepper
2 Tbsp. Chopped Onions
1 Tbsp. Teriyaki Sauce or Soy Sauce
2 Tbsp. Parsley
1 Tbsp. Sweet Pickle Relish
2 Tbsp. 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
1 1/2 Lbs. Ham Fat Trimmed Off Ham
1 1/2 Lbs. Pork Fat
3 Lrg. Onions, Minced
1 Tbsp. Garlic Powder

1/2 Cup Pepper Sauce
1/2 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°F for 30 minutes.

SHELLS

1 Lb. Alligator Meat
1/2 Lb. Velveta Cheese
1 Can Condensed Mushroom Soup
1/2 Cup Cream

1/2 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  Roasted Alligator  Gator Bake de Jonghe  Stuffed Steaks
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
3/4 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: Sible'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 Worchestershire
Few Sprigs of Parsley

Stuff roast with garlic and onions. Pour melted butter and worcestershire 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 one 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
Oven Barbequed Alligator
Grilled Gator

The Alligator Cookbook — 15
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

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**OVEN-BARBEQUED ALLIGATOR**

6 Lbs. Alligator Steaks  
½ Cup Lemon Juice  
½ Cup Soy Sauce  
2 Tbsp. Chopped Parsley  
1½ Cups Salad Oil  
8 Drops Tabasco Sauce  
½ Tsp. Salt  
¼ 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 BURGER

4 Lbs. Alligator Meat
1 1/2 Cups Onion
1 Bunch Shallots
1 Cup Bell Pepper
1 Stalk Celery
3 Tbsps. Salt
1 Tbsp. Pepper
3 Tbsps. Garlic Powder
1 Egg
1/2 Cup 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 fryer 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 BOULETTES

3 lbs. Alligator meat, cubed and ground  Green onions finely chopped
2 bell peppers finely chopped  Parsley, salt & pepper
2 onions finely chopped  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

1/2 cup butter  3 bay leaves
1 1/2 cups diced green pepper  8 whole cloves
1 1/2 cups chopped onions  4 lbs. alligator meat-cut up into tiny pieces
2 1/2 cups diced celery  2 tsp. worcestershire sauce
1/2 cup flour  1/8 tsp. tabasco sauce
3 cans tomatoes (1 lb. 13 oz. each or 10 cups)  1 tbsp. lemon juice
1 1/2 tbsp. salt  1/2 cup white wine
1/2 tsp. pepper  3 1/2 quarts fluffy rice
2 tbsp. firmly packed brown sugar

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: Battistiella’s Seafood
BLACKENED ALLIGATOR

Tail Steaks (Pounded lightly)  Blackened Seasoning
Drawn Butter

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  2 1/2 Tbsp. Salt
1 1/2 Tbsp. Tabasco  1 1/2 Dice Bell Peppers
3/4 Tbsp. Pepper  1 Tbsp. Lemons Juice
1 1/2 Cups Chopped Onions  2 Tbsp. Packed Brown Sugar
2 Cups White Wine  2 1/2 Cups Chopped Celery
3 Bay Leaves  1/2 Cup Flour
8 Whole Cloves  1/2 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-SAUSSAGE 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 Tbsp. 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

Sauté 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 Tbsp. 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
**BEER FRIED ALLIGATOR**

1 Lb. Alligator Meat
Flour

Beer
Salt & Pepper


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

**BEER FRIED ALLIGATOR**

1 Lb. Alligator, Sliced Thin
112-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, Rinse 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)  Buttermilk
Flour  Salt
Cracker Meal  Pepper
Egg  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  Salt
Flour  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  1/4 Cup Lemon Juice
1 Cup Sherry  1/2 Cup Italian Salad Dressing
1 Tbsp. Lemon Pepper  Flour to Dredge
1 Tsp. Season-All  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
GLENDAG'S FRIED GATOR

1 Lb. Alligator Meat
1 Egg
1 Can Evaporated Milk
1 Tsp. Yellow Mustard
½ to ½ Bottle of Louisiana Hot Sauce
Flour

Cut meat in finger size strips. Dip meat in flour and then batter and then flour again. Deep 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
½ Cup Milk
¾ 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
¼ Cup Lemon Juice
½ Cup Italian Salad Dressing
½ 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

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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  Italian Fried Alligator
Stuffed Eggplant    Spaghetti & Gator Meatballs
ALLIGATOR SPAGHETTI

3 Lbs. Alligator Meat
3–6 Oz. Cans Tomato Paste
4 Tsp. Salt
1 Cup Minced Bell Pepper
3⁄4 Cup Chopped Parsley
2 Cups Minced Onions
1⁄2 Cup Worcestershire Sauce
1 Lb. Mushrooms, Stems & Pieces
3 Cans (2 Lbs, 3 Oz. Each) Tomatoes
4 Tsp. Oregano
3 Cloves Minced Garlic
2 Tbsp. Sweet Basil
1⁄2 Lb. Sliced Bacon, Diced
1 1⁄2 Cups Water
1⁄4 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
1⁄2 Cup Parmesan Cheese
1⁄2 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
1/2 Cup Onions, Chopped
1/4 Cup Chopped Celery
1/4 Cup Chopped Parsley
1/2 Tsp. Mustard
2 Eggs
1/4 Cup Breadcrumbs
1/4 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 Tbsp. Bacon Fat or Butter
1/2 Cup Onion, Minced
3 Cloves Garlic, Minced
1/4 Cut Chopped Green Onion Tops
1/4 Cut Chopped Celery
1 Egg, Slightly Beaten
2 Tsp. Salt
1/2 Tsp. Black Pepper
1/2 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
- Crooked Gator
- Smoked Alligator
- Alligator & Scallops
- Alligator Scampi
- Mistral's Way
- Poached
- Casserole
- Au Gratin
ALLIGATOR “AL E. GATOR’S”

4–5 Oz. Filets of Alligator (Substitute Veal or Chicken Breast) 1 Cup Flour
½ Cup Minced Pecans 1 Cup Milk
1 Cup Bread Crumbs 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 3 Tbsp. Chopped Pecans
1 Cleaned Fresh Papaya—Diced ½ Oz. Rum
3 Tbsp. Brown Sugar 1 Cup Water
3 Tbsp. Butter


By: Seaworld, Orlando, Florida

ALLIGATOR SUPREME

2 Tbsps. Salt ½ Cup Flour
½ Cup Butter ½ Cup Chopped Onion
4 Tbsps. Minced Celery ½ Tsp. Cinnamon
4 Cups Whole Tomatoes

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. Sauté 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
1/2 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 Medium Onion, Sliced
1 Tsp. Season-All

Season Alligator chops with Season-All or lemon pepper. Place in a 1 ½ 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 ½ Cup Heavy Cream
Tarragon to season Seasoned Flour
½ Cup White Wine 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 Lemon Juice
1 Bouquet Garni Water
Butter Flour
Olive Oil 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) 4 Extra Large Eggs, Beaten
1 1/2 Cups All Purpose Flour, 1/2 Cup Drawn Butter
Seasoned with Salt & Pepper

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 Tsp. Soy Sauce
1 Tbsp. Prepared Mustard 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  Italian Salad Dressing (Optional)
Salt & Pepper to Taste

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  ½ Cup Celery Chopped Fine
¼ Cup Cooking Oil  ¼ Cup Shallots Chopped Fine
1 Onion Chopped Fine 1 Bay Leaf
1 Bell Pepper Chopped Fine ¼ Tsp. Basil
¼ Cup Parsley Chopped Fine 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
- Soup du Crocodile
- Chowder
- Alligator Stew
- Alligator Soup
- Gator Chowder
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 Tbsp. 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
1/2 Cup Cooking Oil
1/2 Cup Onions, Chopped
1/2 Cup Green Pepper, Diced
1/2 Cup Celery Chopped
2 Tbsps. Parsley, Minced
1 Tsp. Garlic Powder
1 1/2 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 1 1/2 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 Tbsps. Oil
1 Cup Roux
1 Cup Onion, Chopped
1 Cup Celery, Chopped
⅔ 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 Tbsps. 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.

The Alligator Cookbook — 47
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 grandaddy 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 hard-shelled 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 toothly 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 (caimian 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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