

Alligator Creole

~ 1 1/2 lb's alligator meat, cut into bite size pieces

~ 2 tbsp butter

~ 1 large green pepper, chopped

~ 1 large onion, chopped

~ 2 stalks celery, chopped

~ 1 can, (16 oz) diced tomatoes

~ 1/2 cup white wine

~ 1 tsp worcestershire sauce

~ 1 tbsp lemon juice

~ 2 bay leaves

~ 4 cloves, whole

~ 1/2 tsp red pepper flakes

~ salt and pepper

~ cooked rice

In a large skillet, melt the butter over medium heat. Add the pepper, onion and celery. Saute until tender, about 10 minutes.

Stir in the tomatoes, wine, lemon juice, worcestershire sauce, bay leaves, cloves and pepper flakes. Season to taste with salt and pepper.

Bring to a boil.

Add the alligator and stir together.

Cover and simmer for 15 - 20 minutes or until the meat is cooked. Stir occasionally.

Remove the bay leaves and cloves.

Serve over cooked rice.

Enjoy!