

## **Alligator Jambalaya**

- ~ 1 lb alligator meat, cut into 1/2 inch cubes**
- ~ cajun flavored marinate or your favorite flavor**
- ~ 1 lb hot Italian sausage, cut into 1/2 inch chunks**
- ~ 3 tbsp oil**
- ~ 2/3 cup chopped bell pepper**
- ~ 2 cloves garlic, minced**
- ~ 3/4 cup chopped parsley**
- ~ 1 cup chopped celery**
- ~ 2 cans (16oz) tomatoes**
- ~ 2 cups chicken stock**
- ~ 1 cup chopped green onion**
- ~ 2 tsp oregano**
- ~ 1 tbsp cajun spice**
- ~ 1 tsp salt or to taste**
- ~ 2 cups cooked rice**
- ~ tabasco sauce**

**Place the alligator meat in a bowl with a lid and cover with the marinate. Refrigerate overnight. Drain when ready to use.**

**In a large pot, heat the oil over medium heat. Add the bell pepper, garlic, parsley and celery. Saute until tender.**

**Add the tomatoes, chicken stock, onions, oregano, hot sauce, cajun spice, salt, gator meat and sausage. Mix well.**

**Bring to a boil, reduce heat and simmer for 25 - 35 minutes or until the gator meat is done. Stir occasionally.**

**Serve over rice. Sprinkle with tabasco sauce if desired.**

**Enjoy.**