

## **Sweet and Sour Alligator**

**~ 2 eggs**

**~ 1/4 cup + 2 tsps all-purpose flour**

**~ 2 tsps milk**

**~ 1 tsp salt**

**~ 1 1/2 lbs alligator tail meat**

**~ 4 cups vegetable oil**

**~ 1 cup pineapple juice**

**~ 1/3 cup firmly packed brown sugar**

**~ 3 tsps cornstarch**

**~ 1 8-ounce can tomato sauce**

**~ 1/3 cup cider vinegar**

**~ 1/3 cup light corn syrup**

**~ 1/2 tsp garlic salt**

**~ 1/4 tsp black pepper**

**~ 1 8-ounce can unsweetened pineapple chunks**

**~ 1 medium bell pepper, diced**

**~ 2 stalks celery, diced**

**~ 1/2 medium onion, diced**

**~ hot cooked rice**

**Combine eggs, flour, milk and salt; mix well. Add alligator cubes, stirring to coat.**

**In 2-quart deep fryer, heat oil to 350 degrees. Deep-fry alligator a few pieces at a time until golden brown. Drain well.**

**In a 4-quart saucepan, combine pineapple juice, brown sugar, cornstarch, tomato sauce, vinegar, corn syrup, garlic salt and pepper. Stir well.**

**Cook over medium heat, stirring constantly, until thickened.**

**Stir in alligator chunks, pineapple, bell pepper, celery and onion. Cover and simmer ten minutes. Serve over hot rice.**

**Enjoy!**