

# Cooking Corner

## Alligator Chili: A Treat For Curious Eaters

(NAPSA)—It's time to set the record straight on an often misunderstood Louisiana delicacy.

Those who are leery of trying Louisiana alligator meat often fear that the flavor will be too exotic, but Chef John Folsie, a Louisiana restaurateur, knows otherwise. "Alligator is one of those swamp floor pantry ingredients that adapt so well to all of the cooking techniques in Southern cooking," said Folsie. "So whether served in a classic fashion or smothered in a sauce piquante, the flavor of alligator is excellent."

Folsie introduces curious eaters to alligator meat at his restaurant, Lafitte's Landing at Bittersweet Plantation in Donaldsonville, La. It is here that Chef Folsie serves alligator sausage as an appetizer. The meat's leanness and versatility have put its popularity on the rise, and alligator meat is appearing in kitchens just as notable as Chef John Folsie's around the country. This recipe is from his cookbook:

### Alligator Chili

*Prep Time: 1.5 Hours*

*Yields: 6 Servings*

- 3 pounds alligator meat, diced**
- ½ cup vegetable oil**
- 2 cups diced onions**
- 1 cup diced celery**
- 1 cup diced bell peppers**
- 2 tablespoons minced garlic**
- 2 tablespoons diced jalapeño peppers**
- 1 (16-ounce) can pinto beans**
- 3 (8-ounce) cans tomato sauce**
- 1 cup chicken stock**



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- 1 tablespoon chili powder**
- 1 teaspoon cumin**
- Salt and cracked black pepper to taste**
- Granulated garlic to taste**

**In a large Dutch oven, heat vegetable oil over medium-high heat. Add alligator and sauté 20 minutes to render juices. Add onions, celery, bell peppers, minced garlic and jalapeño peppers and sauté 3–5 minutes or until wilted. Add pinto beans, tomato sauce and chicken stock. Bring to a low boil, then reduce to simmer. Stir in chili powder and cumin and cook approximately 1 hour or until alligator is tender, stirring occasionally. Season to taste using salt, pepper and granulated garlic. Serve over spaghetti, if desired.**

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