

Alligator and Andouille Sauce Piquant

5 lb Alligator meat
Cajun seasoning
1/4 c Olive Oil -- +1 tsp.
1 1/4 lb Smoked andouille sausage -- diced
1 can Tomato Sauce -- 10oz.
1/3 c Margarine
1/3 c Dark Roux
1/4 c Chicken Base
4 c Spanish Onion -- chopped
1 c Bell Pepper -- chopped
1 c Celery -- diced
1 tsp Cayenne Pepper
2 Tab Jalapeno Pepper -- diced
1 tsp Sugar
2 Tab Garlic -- chopped
3 c Fresh mushrooms -- sliced
2 qt Water
1/2 c Green Onion Bottoms -- chopped
1/2 c Parsley -- chopped
3 c Rice -- cooked
Mixture of cornstarch and water for thickening -- optional

Rub both sides of alligator meat with Cajun seasoning and cut into 1 inch by 1 inch pieces. If possible, allow to marinate overnight. Brown alligator in olive oil over high heat. Remove from pot. Sauté andouille in same oil for 5 minutes and remove from pot. Pour tomato sauce into pot with remaining oil. Stir sauce over high heat until it is very brown, burned. Keep stirring until a thick ball of paste forms. Add margarine, roux, chicken base, onions, bell pepper, celery, cayenne pepper, jalapeno peppers and sugar. Sauté until onions are clear. Return alligator and andouille to pot. Add garlic, mushrooms and 3 cups of water. Bring to a boil and then reduce to medium heat. Cook for 1 hour, adding water as needed. Once alligator is tender, add green onions and parsley. Cornstarch mixture may be added to thicken gravy. Serve over hot cooked rice. Chicken, squirrel, rabbit, turtle or duck may be substituted for the alligator. Regular smoked sausage may be substituted for the andouille.

I know this sounds like a lot of ingredients, and takes a lot of time to make, but I have heard people tell me that this recipe is worth it, for those of you that like alligator meat.