

Specialty

Meats

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Alligator Sauce Piquant

Makes 12 regular servings, or enough for 6 Cajuns (or enough for 100 folks from up north). ☺ Gator should be cooked either very fast or low and slow.

1	cup	cooking oil
1	cup	flour
3	cups	onion, finely chopped
1	cup	celery, finely chopped
1	cup	bell pepper, finely chopped
3	Tbsp	garlic, minced
1/4	cup	tomato paste
2	cups	tomatoes, diced (you can use drained canned)
1	Tbsp	jalapeno, minced
1/2	tsp	ground thyme (or leaves)
1	Tbsp	Louisiana or Cajun Chef hot sauce
2	quart	chicken stock
4	lbs	alligator meat, cleaned, fat trimmed & cut into 1 inch chunks
		Cayenne, salt and pepper as needed
1/2	cup	green onion tops, sliced (use the white with the onions)
3	Tbsp	parsley flakes (or 1/2 cup fresh chopped)

- In a Dutch oven or stockpot, make a dark brown roux with flour and oil.
- Add vegetables and cook until tender – about 5 to 7 minutes.
- Add tomatoes and paste, blend in then add spices and slowly add in stock, stirring as you do to prevent lumps.
- Bring to a boil, then reduce to a medium low for about 20 minutes.
- Add in the gator and turn to a medium simmer. Cook about 45 minutes more. During this time, check seasonings and add as needed. It should have a bit of a kick from the cayenne.
- If sauce gets too thick, add stock.
- When alligator is done, remove from heat and remove bay leaves.
- Put in steamtable pan and garnish with green onion and parsley.



Alligator Sauce Piquant

Alligator, Deep Fried

As mentioned, alligator should either be cooked very quickly or very slowly. Anything in between and all you get is meat that's as tough as, well...

Serves 10 or so as a main dish

3	lbs	alligator, trimmed of fat and cut in strips
1/4	cup	Tony's or similar seasoning mix
1	Tbsp	garlic powder
2	cups	buttermilk (make your own – it's far cheaper and good too)
3	each	eggs
1/4	cup	Louisiana or Cajun Chef hot sauce
6	cups	flour
1	tsp	salt

- Combine buttermilk and spices; blend together well to make a marinade.
- Add alligator meat and let marinate at room temperature for an hour.
- In a bowl, beat the eggs, add stir in the hot sauce.
- Remove alligator from marinade and put in the egg mixture.
- Mix salt and flour in a shallow pan and dredge the alligator through the flour. Let sit a minute or so to let the breading adhere well.
- Fry at 350 until it is golden brown and tender. Drain and serve.



Fried Frog Legs

Serves about 16 - 20 (2 legs per serving)

5	lbs	frog legs, thawed and rinsed (should be 30 – 40 legs)
2	cup	flour
1	cup	cornmeal
1	Tbsp	paprika
1	Tbsp	onion powder
2	tsp	cayenne
1	tsp	black pepper
2	tsp	salt
6	each	eggs, beaten
2	cups	milk
		Tony's or Slap Ya Mama as needed

- Pat the frog legs dry, sprinkle with Tony's and set aside.
- In a bowl, blend eggs and milk.
- In a shallow pan, put flour, cornmeal and seasoning and mix.
- Dredge the frog legs in the flour, then in milk / egg mixture, and back into the flour. Let them sit a minute to coat well.
- Deep fry at 350 until golden brown (about 7 minutes) or until they taste like chicken. 😊



Braised Rabbit Cacciatore with Mushrooms

Serve over rice, or with garlic potatoes, pasta or polenta.

For about 10 servings

2	each	rabbits, cut into serving pieces
3	cups	onions, diced
4	Tbsp	garlic, minced
2	each	bell peppers, diced
6	cups	canned tomatoes, chopped
2	Tbsp	dried thyme
1	tsp	dried rosemary, crushed
1	cup	flour
2	cups	mushrooms, sliced (canned or fresh)
1	cup	olives (green or black are okay)
		Salt and pepper as needed
		Oil as needed

- Salt and pepper rabbit pieces, dredge in flour.
- In a large skillet, brown rabbit pieces, turning to brown all sides.
- Remove and set aside.
- Add onions and garlic to the pan. Add more oil if needed, and sauté until the vegetables are just tender, then add herbs and mushrooms.
- Cook 3 minutes and add rabbit and tomatoes back to the pan.
- Cook uncovered slowly, and simmer until meat is tender and gravy is thickened, then add olives.
- Add chicken stock during cooking if the gravy becomes too thick. Taste and adjust seasoning as needed.

Rabbit Stew, Hunter' Style

Braised and baked, this is a hearty stew with potatoes and carrots.

Serves about 10

2	each	rabbits, cut into serving pieces
½	lb	bacon, diced
½	cup	butter or oleo
2	cups	onions, diced
1	cup	celery, diced fine
2	cups	carrots, cut in pieces about 1" OR baby carrots, thawed
5	cups	red potatoes, cut about the size of the carrots
2	cups	sliced mushrooms (optional)
¼	cup	whole garlic cloves, peeled
1	head	garlic
6-8	cups	chicken stock
1	Tbsp	dried thyme
2	Tbsp	dried parsley flakes

- Oil the garlic a bit, put in a foil wrapper. Toss potatoes in oil, then add to sheet pan with garlic foil pouch. Roast in the oven about 30 minutes.
- Salt and pepper the rabbit, let sit about half an hour; dredge in flour.
- In large skillet, cook bacon just crisp, remove bacon and keep oil.
- In same pan, Sauté onions, carrots and celery until soft. Add to saucepan.
- If using fresh mushrooms, brown in skillet with a bit of oil and add to the saucepan. If using canned, just add with liquid to saucepan.
- Brown the rabbit in the butter on all sides at medium heat and add to the saucepan with vegetables.
- Add remaining ingredients to saucepan; simmer gently 1 to 1 ½ hours.
- If you want, you can thicken the gravy with a bit of roux (not listed).
- When rabbit is tender, remove and put in a steamtable pan.
- Optionally, you can remove the rabbit, debone it and then put in pan.

Smothered Rabbit in Gravy

Serves about 10

2	each	rabbits, cut in serving pieces
1	cup	flour
2	tsp	garlic powder
1	tsp	salt
½	tsp	black pepper
½	tsp	cayenne
½	cup	oil
1/4	cup	flour
2	each	large onions, roughly chopped
4	cups	brown gravy, already prepared
2	cups	chicken or beef stock (or water if you must)

- Season rabbit with salt and pepper, set aside for half an hour.
- Dredge the rabbit in flour and let sit to coat well.
- In skillet or saucepan, heat oil and brown rabbit on all sides, then remove and set aside.
- Add the ¼ cup of flour to oil in the pan; stir and cook to a brown roux.
- Add the onions and cook until soft, then add stock, blend with roux and when incorporated, add gravy, seasonings and the rabbit.
- Simmer about 1 to 1 ½ hours until rabbit is tender.
- Serve with rice.

Turtle Sauce Piquant

Serves about 12

1/4	cup	dark brown roux
2	lbs	turtle meat
4	each	large onions, diced
2	each	bell peppers, diced
8	stalks	celery, diced
2	Tbsp	garlic, minced
2	each	fresh jalapenos, seeded and minced
1 1/2	cups	tomato paste
8	cups	chicken stock
1	Tbsp	basil leaves
4	each	bay leaves
1	tsp	salt
1	tsp	cayenne (or to taste)
1	tsp	black pepper
1/2	tsp	garlic powder
2	cans	Rotel
		Vinegar as needed

- Season meat with salt and cayenne, then put in a bag with enough vinegar to cover. Soak overnight. Remove and drain 15 minutes before using.
- Heat some oil in a Dutch oven and brown the turtle meat in oil on all sides.
- Add the vegetables and cook until tender, then add tomato paste and roux, blend in well.
- Add chicken stock, Rotel, and seasonings and bring to a boil. Reduce to a simmer and cook, covered, on low heat about 2 hours. Be sure to check the flavor for proper saltiness and enough heat during the simmering.
- Stir occasionally to prevent scorching, but otherwise leave alone.
- When meat is tender, remove from heat. Remove bay leaves.
- Transfer to a serving pan and serve (with lots of rice).



Turtle Sauce Piquant