



Blackened Alligator
Tommy Cvitanovich
Drago's Seafood Restaurant

1 lb farm-raised alligator meat, tenderized, trimmed and cut into bite-sized pieces

¼ cup margarine, room temperature

¼ cup butter, room temperature

1 Tbsp chopped garlic

1 tsp Italian seasoning

Non-stick cooking spray

Blackening seasoning

Granulated onion

Salt and pepper

Combine the margarine, butter, garlic and Italian seasoning in a bowl, creaming the mixture until it has the consistency of a sauce. Coat the bottom of a large skillet with non-stick spray.

With the pan over high heat, add the garlic butter sauce and the alligator.

Generously season the alligator with the blackening spice, stirring to make sure all sides are completely coated. Sprinkle with granulated onion, salt and pepper.

Cook about 5 minutes, moving the alligator pieces around in the pan, until the meat is cooked through and is lightly browned on all sides.

Note: Depending on your location, alligator meat can be found in seafood markets and some grocery stores. It is also available online.