



**Blackened Gator Tacos**  
**Tommy Cvitanovich**  
**Drago's Seafood Restaurant**

2 cups mayonnaise  
3 Tbsp honey  
Louisiana style hot sauce to taste  
1 Tbsp minced onion  
1 Tbsp finely sliced green onion  
1 Tbsp chopped parsley  
1 recipe Blackened Alligator (see recipe)  
8 six-inch flour tortillas  
Arugula  
Fresh prepared Pico de Gallo (about 10 ounces)  
2 limes, cut into wedges

Prepare a Cajun aioli by combining the mayonnaise, honey, hot sauce, onion, green onion and parsley in a small bowl. Set aside.

Wrap the tortillas in foil and place in a 300 degree oven about 10 minutes until heated through.

Place the warm tortillas on serving plates. Spoon about 2 tablespoons of Cajun aioli on the center of each tortilla, then dress with a little arugula and a spoonful of Pico de Gallo.

Squeeze fresh lime juice on top, then place pieces of blackened alligator on each taco. Drizzle with more aioli and serve with the remaining lime wedges.