



WILD. NATURAL. SUSTAINABLE.

# Alligator & Andouille Gumbo

Prep Time: 45 minutes • Yields: 8-10 servings

## Ingredients:

1 pkg. Fossil Farms' Alligator Tenderloin, 1 lb.  
¼ lb. Anaheim peppers  
1 pkg. Fossil Farms' Alligator Andouille Sausage, 12 oz, sliced  
1 garlic clove, minced  
1 qt. chicken stock  
½ lb. Yukon potatoes, cubed  
½ lb. yellow onion, diced  
¼ lb. all purpose flour  
½ lb. carrot, peeled and diced  
¼ lb. unsalted butter  
3 fresh celery sticks, diced  
2 bay leaves  
½ tsp. ground fennel  
½ tsp. fresh thyme, chopped  
½ lb. frozen cut okra  
½ lb. Berkshire Pork bacon, diced  
Salt & black pepper, to taste

## Method:

1. Poach the Alligator tenderloins in water seasoned with salt and pepper over medium-high heat for 8-10 minutes. Shred the Alligator meat into bite-sized pieces.
2. In a large Dutch oven, add the unsalted butter and flour whisk constantly until the roux is a dark blonde color. Then, add the quart of chicken stock and whisk until well blended.
3. In a separate medium pot, render the diced bacon until crisp. Add carrots, onion, celery, fennel, garlic, and Anaheim peppers. Sauté until the onions are translucent. Season with salt and pepper to taste and allow it to cook for about 5-7 minutes.
4. Now, add the Alligator Andouille sausage, okra, chopped thyme, and potatoes to the roux. Combine this mixture with the vegetable mixture. Allow it to simmer over medium heat until the potatoes are cooked through.
5. Add the shredded Alligator tenderloin pieces to the gumbo mixture, mix well, and season with salt and pepper to taste. Cook for about 8-10 minutes.
6. Remove from heat, allow it to rest for 2 minutes, then serve and enjoy!

## Equipment:

Stove  
Large Dutch oven  
Medium Dutch oven  
Whisk  
Knife  
Cutting board  
Measuring cups and spoon  
Large ladle  
Serving bowls

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