



WILD. NATURAL. SUSTAINABLE.

# Alligator Hush Puppies

• Prep Time: 25 minutes • Yields: 8-10 servings

## Ingredients:

1 pkg. Fossil Farms' Alligator Tenderloins, 1 lb.

8 cups vegetable oil

1 can creamed corn, 15 oz.

2 eggs, beaten

1 tbsp. onion, minced

1 Jalapeño pepper, minced

2 cups self-rising flour

1 tsp. seasoning salt

## Method:

1. Using a deep fryer, heat oil to 365°F, or per manufacturer's instructions.
2. Season Alligator meat with salt and pepper and saute in a skillet over medium heat until done.
3. Set aside. In a medium mixing bowl, combine all other ingredients, mixing well.
4. Chop or shred Alligator meat into small pieces, then mix into batter and let stand for 10 minutes.
5. Use an ice cream scooper to grab batter and gently drop them into the oil; rinse and dry the scoop as needed to keep the batter from sticking.
6. Cook the hush puppies, 8-10 pieces at a time, until golden brown.
7. Remove from the oil with a slotted spoon and roll on paper towels to briefly drain.
8. Serve hot with your favorite dipping sauce. Enjoy!

## Equipment:

Stove

Deep fryer

Measuring cups & spoons

Small bowl

Medium Skillet

Ice cream scooper

Paper towels

