



WILD. NATURAL. SUSTAINABLE.

Slow Cooker Alligator Stew with Tarragon & Lemon

Prep Time: 4 hours 15 minutes • Yields: 6-8 servings

Ingredients:

3 pkgs. Fossil Farms' Alligator Tenderloin, 1 lb. ea.
1 leek, thinly sliced
3 garlic cloves, minced or pressed
½ tsp. grated lemon peel
1 tbsp. dried tarragon
½ tsp. dried thyme
½ tsp. ground white pepper
¼ tsp. dried sage
1/3 cup all purpose flour
¾ cup dry white wine
¾ cup lemon juice
1 tbsp. cornstarch
¾ cup heavy cream
1 quart chicken stock
Salt & black pepper, to taste

Garnish:

1 lemon, sliced thin
1 sprig Tarragon or sage;
or chopped parsley

Equipment:

Crock-Pot
Medium bowl
Small bowl
Knife
Cutting board
Measuring cups and spoons
Stirring Utensil
Serving bowls and plates

Method:

1. Cut the Alligator tenderloins into 1-inch cubes and set them aside in a medium bowl.
2. In a 3-quart or larger electric slow cooker, combine leek, garlic, tarragon, lemon peel, thyme, white pepper, and sage.
3. Coat the Alligator cubes with flour, then add them to the slow cooker. Pour in the wine, lemon juice, and stock.
4. Cover and cook on the low setting until the Alligator is very tender when pierced (approximately 3-4 hours).
5. In a small bowl, mix cornstarch and cream; blend this mixture into the stew. Increase the slow cooker heat setting to high; cover and cook, stirring 2 or 3 times, until the sauce is thickened (about 10 more minutes).
6. Season the stew to taste with salt.
7. Garnish individual servings with tarragon sprigs and lemon slices.
8. Serve and enjoy!

