



WILD. NATURAL. SUSTAINABLE.

Fossil Farms Blackened Alligator Salad

FOSSIL FARMS BLACKENED ALLIGATOR SALAD

Ingredients

- 1 T cayenne pepper
- 1 T black pepper
- 1 T plus ½ tsp. white pepper
- 6 Pieces [Fossil Farms Alligator meat](#), 6 to 8 ounces each
- 1 ¼ Cups peanut oil
- 3 heads romaine lettuce, chopped
- 2 each scallion, chopped fine
- 3 Heads Belgian endive, sliced diagonally
- 1 ½ tsp. salt
- 1 cup Worcestershire sauce
- 1 ¼ cups red wine
- 1 T vegetable oil
- 1 ¼ cup chopped pecans

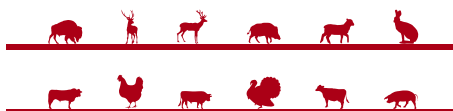
In a small bowl, combine the cayenne, black pepper, 1 tablespoon of the white pepper, and half teaspoon of the salt (or less according to taste.) Set the seasoning mixture aside.

Place the Alligator meat in a shallow dish and pour the Worcestershire sauce over the meat. Marinate the Alligator for 30 minutes in the refrigerator, turning the meat several times.

In a medium bowl, combine the peanut oil and vinegar with the remaining ½ teaspoon of white pepper and 1 teaspoon salt. Whisk until well blended, then set the dressing aside. Preheat oven to 350° F. Spread the pecans in a single layer on a rimmed baking sheet and roast in the hot oven about 8 minutes. Let cool.

Sprinkle the marinated Alligator on both sides with the seasoning mixture. Coat a large cast iron skillet with the oil and heat until almost smoking. Place the Alligator in the hot skillet and sear about 2 minutes per side. Remove from the skillet and break or cut into bite size pieces.

In a large bowl, combine the romaine, scallions, endive and blackened Alligator. Add dressing as desired and gently mix until the ingredients are well coated. Plate salad, then blackened Alligator and garnish with roasted pecans.



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