

## Alligator Chili

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The following is a favorite recipe with Boy Scout Troop 1195 from the Houston area.

- 1 lb Alligator Meat
- 1 large Yellow Onion
- 3 - 14.5 oz cans of Diced Tomatoes
- 3 - 4 oz cans of Diced Green Chiles
- 1 - 52 oz can Ranch Style Beans
- ¼ C Chili Powder
- 1/3 C Olive Oil

Heat dutch oven. Grind or finely chop alligator meat. Dice onion. When the oven is hot, pour in olive oil. When oil is hot, brown meat and onion. When meat is cooked, add remaining ingredients. Add additional seasoning to taste. Simmer 1-2 hours and enjoy!