

Alligator Fingers

Oscar · 28/09/2024



Prep Time

40 mins

Difficult

Medium

Servings

8

Description

Learn how to cook alligator with this quick and easy way to fix up gator bites for your friends If youre new to gator dont be intimidated it tastes like chicken You can get frozen alligator meat online

Ingredients

- - 2 pounds alligator meat
- cut into bite-sized pieces - 2 tablespoons vinegar - salt and pepper to taste - 1 cup cornmeal - ¼ cup all-purpose flour - 2 tablespoons garlic powder - 2 teaspoons black pepper - ½ teaspoon cayenne pepper - 2 cups oil
- or as needed
- for frying - 3 tablespoons mayonnaise - 1 tablespoon brown mustard - 1 tablespoon red wine vinegar - 2 teaspoons prepared horseradish

Instructions

1. Place alligator meat in a medium bowl. Pour in vinegar; season with salt and pepper. Mix until well combined. Cover the bowl and refrigerate for about 10 minutes. Meanwhile
2. place cornmeal
3. flour
4. garlic powder
5. black pepper
6. and cayenne pepper into a resealable plastic bag. Squeeze off excess liquid from a handful of alligator meat and add to the resealable bag. Seal the bag and shake to coat. Remove meat to a plate
7. shaking off excess cornmeal mixture. Repeat with remaining meat
8. one handful at a time. Heat 1 inch oil in a deep saucepan over medium-high heat. Working in batches
9. lower meat carefully into hot oil and fry until golden brown
10. about 3 minutes. Transfer to a paper towel-lined plate to drain. Make sauce: Mix together mayonnaise
11. mustard
12. vinegar
13. and horseradish in a small bowl until well combined. Serve fried meat hot with sauce.