

**ITALIAN CULTURAL CENTRE – Richard Moorey (Chef House)**

**Alligator and Italian Sausage Tagliatelle with a Chinotto Reduction**

- 1 lb alligator tenderloin, sliced into thin strips
- 1 lb hot (or mild) Italian sausage, casing removed
- ½ cup olive oil
- 3 Tbsp crushed garlic in oil
- 1 large white onion, julienned
- 2 cups Roma tomato, cubed
- 1 cup tomato sauce
- 1 bunch fresh basil, torn
- ¼ cup fresh grated Romano
- ½ lb tagliatelle pasta (semolina or rice flour pasta)
- 1 can of Brio Chinotto (can use Pepsi or Coke)

In small sauce pan, reduce the can of Brio over medium heat until thickened. Remove and set aside.

Meanwhile, in a pot of salted water, cook the tagliatelle pasta until al dente.

In a large pan or skillet over medium heat, add 3 tbsp of the olive oil and add the alligator and Italian sausage. Season the meat with modest amounts of garlic, salt and pepper. Stir with a wooden spoon to break up the sausage and sauté until browned. Add the Brio Chinotto reduction and stir. Set aside but keep warm.

In a separate pan, add the remaining olive oil and heat on medium. Add the onion and tomato. Simmer and season with remaining garlic and salt and pepper to taste. Add the tomato sauce and torn basil and heat through.

Toss the drained pasta in the sauce and plate in a large pasta bowl. Top with alligator and Italian sausage.

Serve hot.