

## BEAUX DADDY'S GRILLHOUSE – Jamie Doerr

### Gator Bites

1 lb alligator meat	1 tbsp celery, finely chopped
2 tbsp red onion, finely chopped	½ tsp salt
1 egg	¼ cup bread crumbs
2 tsp lemon pepper	1 tbsp parsley, finely chopped
1 tbsp onion, finely chopped	Flour to dredge

### Mustard Mayo

2 cups mayonnaise	1 whole lemon, juiced
2 tbsp grainy mustard	

Add lemon juice and mustard to mayo and mix. Can be adjusted to suit tastes.

Grind gator in food processor. It has a thick skin called 'silver skin' which is hard to peel, but will come off if processed. Mix all ingredients together in a bowl. Portion into 1 or 1.5 oz (approx. 35 bites). Roll into balls and blacken in frying pan for a few minutes, then bake at 375 F for 7 – 10 minutes. (Can also be deep fried.)

Serve with Mustard Mayo.