

WILD IN THE KITCHEN

Time to lighten up life with some alligator

By Jerry Marlowe

Special to the Times-Reporter

Heartfelt greetings to all you famished but kind readers. I wanted to start off with a real savory recipe for you to exercise your appetites with. So lets give this one a local friendly welcome which I have entitled ALLIGATOR SUPREME.

Gather up 1/2 cup chopped onion, 4 tbs minced celery, 1/2 cup butter or margarine, 1/2 cup flour, 2 to 4 tbs chili powder, 2 lbs alligator meat, ground, 2 tbs salt, 1 tsp cinnamon and 4 cups of peeled tomatoes or two cans of tomatoes. Now here we go. Cook the onion and celery in the butter until soft, but not brown. Stir in the flour, chili powder, 2 lbs alligator meat ground, 2 tbs salt, 1 tsp cinnamon. Now add your tomatoes and stir to blend. Stir often and just before serving, if your guests have not departed open some champagne to celebrate your concoction.

Please forgive me all you kind readers. With all the stress we have encountered due to the current Coronavirus I thought it was time to lighten up your culinary life just a tad. Please feel free to alter the above concoction with your favorite seafood instead of the gator. How about

good Tuna or whatever else has surfaced in our local seafood departments. Regardless, please stay with me just a few more minutes. Is it time at last for a really good Chowder?

Here we go with a shrimp and salmon version that we have enjoyed many times.

Don your aprons and saute 3/4th cup minced onion and 2 cloves minced garlic in 2 tbs butter until soft. Add a tbs of flour like Wondra and cook 2 more minutes. Now add 1/2 lb each of salmon and shrimp chopped up fine, two 8 oz bottles of clam juice, 2 and a half cups of milk, white pepper to taste, pinch of cayenne, a tbs of fresh lemon juice plus a tsp of the grated lemon rind. When you serve it I am addicted to fresh dill like 2 tbs fresh snipped (if

available) for on top. 2 tsp dried mixed with fresh cilantro or parsley might also work. But the fresh is always the best. Thanks again when I run into you about town in our local purveyors of edible food. I do look forward to when we can return to being able to meet and greet in our grocery stores where we can share favorite recipes and solve mutual culinary challenges we encounter.

Be sure to remember to contact me at 131 Oakmont Drive in Dover if I can ever be of help. Let us all work together to defeat the evil Coronavirus invasion. Teamwork will always win and thanks for your kind words when I am privileged to greet you. I say that even if I don't know my own mask from a hole in the ground. But be sure to keep wearing yours.