



# Fried Alligator

## Ingredients

- 2 pounds Florida alligator meat, cut into bite-sized pieces
- powdered garlic, salt and pepper to taste
- 3 Florida eggs
- 3/4 cup Florida milk
- 3/4 cup flour

## Preparation

Season alligator cubes with garlic, salt and pepper to taste. Combine eggs, milk and mix well. Roll each piece of alligator in flour then dip in egg and milk batter. Shake off excess batter and deep fry at 325 degrees F until golden brown.

## Nutritional Value Per Serving

Calories 606, Calories From Fat 351, Total Fat 39g, Saturated Fat 6g, Cholesterol 73mg, Total Carbohydrate 30g, Protein 35g



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