

Ken's Gator Chili

2 large cans BUSH's brand Chili Beans
1 Can Black Eyed Peas
1 large can stewed whole tomatoes, drained (break up while cooking)
2 lbs. Gator meat, preferably tail meat, cubed into small pieces.
1 sweet onion, diced.
1 large red bell pepper, diced
1 large orange bell pepper, diced.
1 cayenne pepper; seeded and chopped.
1 can diced Ortega chilies
1 large can V8 (use as needed)
1 Tbs Chili powder
Several celery stalks strung and chopped.

Dump the Beans, Peas, V8 and Ortega chilies into a crockpot (or Gatorpot in this case).

In a cast iron pan, sauté the Bells, Onion, Cayenne and Celery in olive oil until onion is translucent.

Stir in Gator and cook until done.

Put all the above in a ~~crock~~ Gatorpot and let it slow cook for three hours. ...Two if you can't wait.

**Ken's Alligator
Chili**

I do NOT taste
like
Chicken!



Friends,
Yes, it's real Alligator.
Some sources say Crocodile meat is Haraam,
It is safe to assume Alligator is as well, but who am I to say?