

## Borgne's Alligator Soup

### WHAT YOU WILL NEED

- 1/4 cup olive oil
- 2-1/2 pounds alligator meat, ground
- 1 tablespoon kosher salt
- 1 teaspoon black pepper
- 2 teaspoons smoked paprika
- 1/2 teaspoon chili powder
- 1/2 teaspoon crushed red pepper flakes
- 1/2 teaspoon ground allspice
- 1/2 teaspoon ground coriander
- 1/4 teaspoon ground clove
- 1/4 teaspoon cumin
- 2 yellow onions, diced
- 2 stalks celery, diced
- 1 green bell pepper, diced
- 4 cloves garlic, minced
- 2 each bay leaves
- 1/2 cup all-purpose flour
- 1 cup dry sherry (plus more for serving, if desired)
- 1 cup red wine
- 3 cups shrimp stock
- 3 cups veal stock
- 1 cup crushed canned tomatoes
- 1 sprig fresh thyme
- 1 sprig fresh oregano
- 2 sprigs fresh basil, chopped
- Juice and zest of 2 lemons
- 3 hard-boiled eggs, minced
- 1 bunch parsley, chopped fine
- Tabasco, salt and pepper to taste

### HOW TO PREPARE

Season the alligator meat with all of the dry spices and sear with the olive oil in large soup pot over high heat. Continue to stir the alligator meat until it all has browned. Lower the heat to medium and add the onions, celery, bell pepper and garlic. Cook slowly until they brown. Stir well as to ensure that nothing scorches on the bottom of the pan. Add the bay leaf, then gradually add the flour. Make sure the flour is completely incorporated and there are no lumps before slowly adding the liquids. Gradually add the red wine, sherry, shrimp stock and veal stock. Next, add crushed tomatoes, thyme, oregano and basil, and bring to a boil. Lower the heat back to medium and simmer for an hour with a lid on. Skim any excess oil off of the top of the soup. Add the lemon juice, zest, minced egg and parsley. (If you wish, save some of the egg and parsley to garnish the soup.) Check the seasoning, and add Tabasco, salt and pepper to taste. Serve with an additional shot of sherry, if desired.

