

Swamp Piquant



We were inspired by Chef John Folse's recipe for Seafood Piquant to make our own version with alligator, frog legs and turtle meat.

– Donald Rouse

WHAT YOU WILL NEED

- 1 ½ pounds alligator meat, sliced
- 1 ½ pounds turtle meat, sliced
- 1 pound frog legs, connecting tendons removed
- ½ cup Rouses vegetable oil
- ½ cup flour
- 1 cup diced onions
- 1 cup diced celery
- 1 cup diced bell peppers
- 2 tablespoons minced garlic
- 1 8-ounce can of tomato sauce
- 1 cup diced tomatoes, canned or fresh
- 1 tablespoon Rouses hot sauce
- 2 whole bay leaves
- 1 teaspoon Rouses Creole Seasonings
- ½ teaspoon thyme
- ½ teaspoon basil
- 1 ½ quarts fish stock
- 1 cup sliced green onions
- 1 cup chopped parsley
- Rouses salt and black pepper to taste

HOW TO PREPARE

In a one-gallon (or larger) heavy-bottomed saucepot, heat oil over medium-high heat. Whisk in flour, stirring constantly until you get a dark brown roux. Add your onions, celery, bell pepper and garlic, sauté 3-5 minutes or until vegetables are wilted. Stir in tomato sauce, diced tomatoes and a tablespoon of hot sauce. Add alligator and turtle meat, bay leaves, Creole Seasonings, thyme and basil. Mix well. Slowly add fish stock, one ladle at a time, stirring constantly until the stock has been completely incorporated. Bring sauce to a low boil, reduce to a simmer, and cook for 30 minutes. Add frog legs and cook an additional 5 minutes.

Add green onions and parsley and season to taste using salt and pepper. Serve with white rice.