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EXOTIC GAME MEAT, NATURAL FUTURE

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## Recipes Â» Creole Crocodile



Serves four

### Take

800 gr crocodile goulash,

1/3 of a green pepper - cubed,

1/3 of an onion - chopped

1/2 a sliced head of white celery,

0,25 kg of peeled tomatoes,

1 tsp brown sugar,

1 dash of white wine,

1/2 l lime juice, cloves, bay leaves, pepper and salt, Tabasco, Worcestershire sauce

First prepare the vegetables and herbs.

When the butter turns golden place the pepper, onion and celery in the pan.

Braise for ten minutes, season with salt, pepper, bay leaves and cloves.

Add the sugar and bring everything to a boil.

Then fry the crocodile meat until it has just begun to brown, add the vegetable sauce to it and let the goulash simmer for three-quarters of an hour.

Don't forget to stir it occasionally and if necessary add a little stock.

Once taken off the heat, we refine the Creole crocodile with white wine, lime juice, Worcestershire sauce and Tabasco.

Wild rice is particularly suitable with this kind of stew.