

Snappy Stew

Ingredients

- 1kg cubed Alligator or Croc tail meat
- 1 tbsp Canola Oil
- 2 diced Onions
- 1 diced Red Bell Pepper
- 1 diced Celery
- 1 can of Tomatoes
- 3 diced Spring Onions
- 2 tbsp Worcestershire Sauce
- 1 tsp Chili
- Dried Basil
- Dried Oregano

Directions

- 1. Fry the onions in the oil until brown then add celery and bell pepper and saute until tender.
- 2. Add tomato sauce, chili, Worcestershire sauce, basil, bay leaf, and oregano.
- 3. Simmer for 10 minutes. Drop in the meat and cook for 30-40 minutes.
- 4. Add the spring onions and parsley and cook uncovered for 10 minutes. Serve over rice.