



Nonna Snowden Cooks

Cook, Skydive, Have Fun, Give Back



Baked Whole Alligator

Nonna Snowden recommends you visit her at www.nonnasnowden.cooks and watch her “how to” videos on preparing several dishes. You can, also, visit [Nonna's YouTube channel](#) here. This is her craziest recipe to date. It is fairly easy, but a tad intimidating and time consuming. This particular dish was served to Jump for The Rose sponsors and board members. It was very well received. You'll pleasantly surprise your dinner guests when you serve them a baked whole alligator.

Injector Sauce

1 Whole pack of goat butter
Gumbo Daddy's Cajun Seasoning
1 Lemon
Jacobsen Garlic Salt
Louisiana Hot Sauce

Melt goat butter, add fresh squeezed lemon juice and seasonings. There are no measurements on the seasonings. Season to your tastes. Save lemon peels.

Marinade

1/2 cup olive oil
1 lemon
Jacobsen garlic salt
Gumbo Daddy's Cajun Seasoning. (www.gumbodaddycajunproducts.com)

Pour olive oil in a bowl, add fresh squeezed lemon juice and seasonings. Again, there are no measurements on the seasonings. Season to your tastes. Save lemon peels.

Alligator: (cooking time will vary, Nonna's 13.5 pound gator took 3.5 hours)

Injector
Olive Oil
Dan Pastorini's Texas Style Rub
Lemons and leftover squeezed lemon peels.
1 skinned alligator (www.cajungrocer.com)

1. Inject Alligator through out. Thoroughly.
2. Rub olive oil all over top of alligator.
3. Spread DP's Texas Style Rub all over the top of the alligator.
4. Put in refrigerator and let sit for at least 3 hours.
5. After it marinates put lemon peels on alligator and place in oven.
6. Bake on 250°F until the alligator is 145°F
7. Raise temp on oven to 300°F when alligator is 145°F and cook until alligator is 165°F throughout. Watch the gator and make sure the top layer does not burn - it should brown.
8. Remove lemon peels after 30ish mins.
9. Baste every 30-40 mins.

Nonna donates 50% of proceeds to JumpForTheRose.org.

