

## CROCODILE SKEWERS & MANGO SALAD

Crocodile meat has a bright, clean, fresh taste, which makes it a better choice compared to its cousin the Alligator, which has a somewhat “swampy” flavour. Therefore, instead of trying to mask the flavor with a super hot sauce or a chili-laden marinade, we recommend a complimentary marinade using fresh and clean ingredients. Marinade ingredients could include white wine, lemon or lime juice, honey, or light lager. Mango is perfect with Crocodile! You can add small cubes to the skewers, or serve a fresh mango salad on the side, or even use a mango chutney.

### INGREDIENTS:

#### *Skewers:*

700 g crocodile, diced in 2cm cubes

#### *Marinade:*

Juice and zest of 1 lime

6-8oz white wine

2 Tbsp pure honey

#### *Salad:*

1 ripe mango

½ red onion

½ red pepper

2 tsp balsamic vinegar

2 tsp lemon juice

3 Tbsp avocado or olive oil

Salt and pepper to taste

1/3 cup cilantro



### METHOD:

#### *Skewers:*

1. In a large bowl combine lime juice, lime zest, white wine, and honey. Add dice crocodile. Give a quick toss and refrigerate 2-24 hours.
2. Put 4-5 pieces on each skewer, season with salt and pepper, and grill for 3-5 minutes.

*Note:* if you are using wooden skewers remember to give them a good soak for at least 2 hours.

#### *Salad:*

1. Cut mango, onion, and red pepper lengthwise into strips.
2. Combine dressing ingredients (vinegar, lemon juice, and oil) in a bowl and give it a good whisking.
3. Add fruit and vegetables to dressing and toss lightly.
4. Salt and pepper to taste and sprinkle with chopped cilantro.