

Recipe of the Week

Skewered Crocodile with Lime & Ginger Sauce



1kg Crocodile Tail Fillet,
cut into 2cm cubes
100ml Lime Juice
500ml Chicken Stock
75ml Honey
75g Brown Sugar
10g Ginger, finely diced
75ml Olive Oil
25g Cornflour
Salt & Pepper to taste
20 Bamboo Skewers

Thread crocodile meat onto bamboo skewers, place in a flat dish, season with salt and pepper, pour lime juice over and place in fridge for about 1 hour. Remove skewers from fridge, saving residual lime juice for the sauce. Heat olive oil in a frying pan and sauté crocodile for about 5 minutes, set aside and keep warm. Combine lime juice, honey, brown sugar, ginger, chicken stock and cornflour in a saucepan. Bring to the boil, reduce heat and simmer for 2 minutes. Place skewers on serving plates, spoon sauce over meat and garnish with fresh herbs.