

Cooking For The Cape.....

from this to.....this!



This one I found and thought it was appropriate for those making the trip to the Cape later this year

Preparation:

1. Look for a live crocodile on the bank of the river.
2. Sneak up behind it and without it noticing nick off the end of its tail.
3. Remember crocodile is low in fat and high in protein. It is a succulent white meat with a unique flavour and if you are quick enough to catch the little bugger you can eat it before it eats you!!!
4. Alternately if you are a little slow check out the local butcher -you might be surprised what they have in their freezer section.

Ingredients:

- 1kg crocodile tail meat
- 2 tablespoons tomato sauce
- 2 tablespoons sweet chilli sauce
- 1 garlic clove, crushed
- 2 tablespoons oil
- 8 x wooden skewers

Method:

1. Once you have separated your crocodile tail from its owner run like hell to higher ground (up a very large and tall tree is a good idea as crocodiles can jump).
2. Wait for the cranky old crocodile to return to the river before coming down to prepare your dinner.
3. Once you are certain you are alone cut the crocodile meat into 2 cm cubes.
4. Mix sauces, garlic and oil together. Marinate meat for 30 minutes in the refrigerator (which of course you will have plugged into the nearest tree).
5. Soak wooden skewers in water, so they do not catch on fire while cooking.
6. Heat BBQ plate or cast iron grill while putting the meat onto skewers.



7. Cook for one minute each side, but be aware, if overcooked it will be tough and lose moisture (then not only will the crocodile be cranky with you, but you will be cranky at you for ruining your dinner).
8. Allow meat to rest for two minutes before serving. Serve with a dipping dish of sweet chilli sauce.

P.S: After dinner zip up you tent or swag well as there is only a bit of canvas between you and your unhappy friend, as you can be sure he is lurking somewhere watching, stalking and waiting for you to stumble his way so that he can retrieve his tail – even if you have eaten it)!