

Crossville Alligator Balls

1 pound ground alligator meat
1 cup Tennessee Gourmet™ Apple & Spice Sauce, divided
1 egg
1 tablespoon finely chopped onion
1 tablespoon finely chopped celery
1 tablespoon finely chopped parsley
2 tablespoons finely chopped shallots
1 teaspoon black pepper
½ teaspoon kosher salt
¼ cup seasoned bread crumbs
Flour for dredging
Oil for deep frying

In a large mixing bowl, combine ½-cup Tennessee Gourmet™ sauce (any flavor) and the remaining ingredients thoroughly. Form mixture into 1-inch balls. Cover and refrigerate 1 hour.

Remove from refrigerator and dredge each ball in flour. Deep fry at 350° F. until browned.

Heat remaining ½-cup sauce to boil, reduce heat and simmer 2 to 3 minutes to thicken. Serve as dipping sauce.