
Blackbeards Blackbean Gator Chili

*House recipe - Sarasota Brewing Company Restaurant - Sarasota, FL
Sarasota's Chef Du Jour - 1992*

Servings: 12

1 gallon chicken stock
8 ounces dark beer
2 cups black beans
1 medium onion, diced
2 green peppers, diced
2 red peppers, diced
4 fresh jalapeno peppers, sliced thin
1 1/2 pounds gator meat, chopped fine
4 tablespoons Durkee's hot sauce
1 tablespoon granulated garlic
4 tablespoons chili powder
1 tablespoon cumin
1/2 cup butter
1/2 cup flour

Rinse the beans well and soak in chicken stock and beer in a large soup pot for 24 hours.

Bring the beans and spices to a slow boil for 1-1/2 hours.

In a skillet, saute' the peppers, onions and gator meat until done. Drain. Add to the soup pot.

Add the chicken stock to the pot. Simmer for one more hour.

Thicken with a semi-dark roux.

Soups, Chili, Stew

Per Serving (excluding unknown items): 252 Calories; 9g Fat (33.4% calories from fat); 10g Protein; 31g Carbohydrate; 7g Dietary Fiber; 21mg Cholesterol; 2970mg Sodium. Exchanges: 1 1/2 Grain(Starch); 1/2 Lean Meat; 1/2 Vegetable; 1 1/2 Fat.