



Chef Gene Philbin's Grilled Alligator Sausage, Maple Braised Brussel Sprouts, & Ale Pickled Mustard Seeds

Ingredients

1 pkg. [Fossil Farms Alligator Tenderloin](#)
1 pkg. [Fossil Farms Skinless Berkshire Pork Belly](#)
5 Garlic cloves, slightly roasted in oil
1 Medium shallot
5-6 sprigs of thyme, leaves pulled
1 pkg. all-natural casing for sausage
Kosher salt & black pepper to taste

Brussel Sprouts

1 lb. Brussel sprouts
2 tbsp. unsalted butter
 $\frac{3}{4}$ cup maple syrup
1 tsp. coriander
Kosher salt & black pepper to taste

Mustard Dressing

1 Cup Mustard Seeds
1 Cup Rice wine vinegar
 $\frac{1}{2}$ Cup Pilsner Beer
2 tbsp. Brown Sugar
Kosher salt & black pepper to taste

Directions

Flush casing in water to remove salt. Dice Alligator and Pork Belly. Toss with all ingredients and place in freezer until 50% frozen. Using a meat grinder, coarse grind all ingredients, making sure everything is evenly distributed throughout the mixture. Using your favorite sausage stuffer, fill casing until all the mixture is used. Once done, the sausage can be poached, sautéed or grilled.

Using a mandolin slicer, slice the Brussels thin. Sauté in large skillet with butter. Once Brussels begin to soften, add maple syrup until it is coated and silky, but not drowning. Add coriander, and season with salt and pepper.

Nestle the sausage into the braised Brussel sprouts. Form the mustard seeds by making an egg shape by using two spoons and place across the plate or right on top of the sausage.