

Grilled Gator Kabobs

Ingredients

1/2 cup Florida orange juice concentrate	1 teaspoon cumin
1/4 cup Florida orange juice	1/4 teaspoon cayenne
2 tablespoons light soy sauce	1 pound Florida alligator meat, cut into cubes
2 tablespoons brown sugar	1-inch cubes assorted Florida vegetables or fruit, cubed

Preparation: For the marinade, combine orange concentrate, orange juice, soy sauce, sugar and spices in a medium glass bowl. Reserve half for basting. Add alligator cubes; stir to coat well. Marinate for at least 15 minutes or up to 2 hours in the refrigerator for increased flavor. Soak wooden skewers in water for 10 minutes to prevent them from burning. Thread marinated alligator cubes onto skewers, alternating with vegetable or fruit cubes. Heat the grill to high heat and grill kabobs for 6-8 minutes; turning once. Brush with extra marinade for the first 5 minutes. Discard any leftover marinade.