



Crocodile meat is not eaten by all Aboriginal people as it is a totem for certain clans. Some of the old ladies say that they don't want to eat crocodile as it may have eaten one of their relatives in the past. It is still a traditional food source for many and the freshwater crocodile is most popular (maybe because they don't eat people). The eggs are also enjoyed and are harvested during October and November.

Chargrilled Crocodile Tail with Bush Tomato Chutney

Equipment

bush pan
cook's knife
cutting board
metal skewer

Ingredients

1 crocodile tail fillet from 5ft
crocodile or 2 kg of chicken
fillets
salt and pepper
2 tablespoons olive or canola
oil

Method

1. Cut crocodile into small fillets, two hand-sized pieces to a portion. Season meat with salt and pepper.
2. Lightly burn crosses into the crocodile meat with heated skewer or fencing wire.
3. Heat oil in bush pan or on barbecue plate. Fry crocodile for 4-5 minutes both sides, or until

cooked (time will depend on thickness of fillets).

4. Serve with bush tomato chutney.

Serves 4

Bush Tomato Chutney

Equipment

cook's knife
cutting board
measuring cups
measuring spoons
medium pot
vegetable peeler
wooden spoon

Ingredients

2 cups dried bush tomatoes
2 tablespoons olive or canola oil
2 red onions, thinly sliced
2 green apples, peeled and small diced
1 cup fresh or frozen mango pulp
1 cup cider vinegar

1 cup brown sugar
1 tablespoon fresh or powdered ginger
1 teaspoon chilli powder
1 cup dry raisins

Method

1. Chop dry bush tomatoes into small pieces.
2. Heat oil in pot. Add red onions and cook until clear.
3. Add bush tomatoes, apple and mango. Stir with wooden spoon and cook until soft.
4. Add cider vinegar, brown sugar, ginger and chilli. Cook on low heat until a syrup forms. The liquid will thicken like jam. Stir for about 10 minutes. If chutney thickens too quickly, add water.
5. Finally, add the raisins and cook until soft.

Makes 6 cups