

ALPACA RECIPES

ALPACA STUFFED PEPPERS

1 lb alpaca mince
1 cup chopped spinach
½ cup leeks
3 Tbsp butter
Crushed red chilli to taste
1 tsp crushed garlic
salt & pepper
4 med sized peppers (colour of choice)

Cut top off peppers, remove seeds and devein.

Wash and turn upside down on paper towel until ready to use.

In frying pan, on low heat, melt the butter, add leeks. When leeks start to cook, then add the garlic, minced alpaca, crushed chilli, salt and pepper.

Stir frequently.

Cook until alpaca mince is browned.

Turn off the heat, add chopped spinach and stir together.

Divide and stuff into peppers. Top with cheese

Place on oven tray and bake for approx. 25 minutes until outside of the pepper is wilting and cheese has melted.

ALPACA BROCHETTES

1 kg Alpaca Tenderloin.
100G Bacon
200g small button mushrooms
1 tbsp chopped parsley
6 tbsp oil
2 tbsp red chilli pepper sauce
6 tbsp red wine vinegar
3 cloves garlic
1 chopped red onion
2 bay leaves
2 red pepper cut into medium sized chunks
salt, black pepper
Nutmeg - pinch

Heat oil in skillet and cook bacon on low heat.

Remove skillet and add red chilli sauce, parsley, salt, pepper and nutmeg

Cut alpaca tenderloin into 2cm cubes. Marinate meat in the garlic and bacon mixture for an hour. Turning so meat is covered.

Once marinated, thread pieces onto skewers, alternating with onion, red pepper or mushrooms.

Grill skewers until meat is golden brown, brushing frequently with the marinade.

Serve with potatoes, corn and red chilli pepper sauce.