ALLIGATOR CHEESECAKE

For a killer brunch, sometimes you gotta drop something crazy on 'em. How about cheesecake? Now this isn't no cheesecake for dessert, ya'll. This is a cheesy, meaty powerful dish that one slice can straight up change your life. Alligator Cheesecake. One of our favorites things we've ever eaten. We fell in love with this baby at Jacques-Imos (whom this recipe is based off of), in the garden district of the great eating city of New Orleans. It's an incredible savory cheesecake, and way more fun than a standard quiche (though we do love some quiche, and just saying "quiche" too). Careful now, this dish has some bite, because we make it with an alligator sausage that really brings things together, but you can use an andouille if you can't get your claws on any 'gator. We finish it with a creole fire-roasted red pepper shrimp sauce, and this brightens up any table, the way your bruch guests should brightens up our life. This dish, like them, is fierce, sweet and sexy.

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Yield: 1 10" cheese cake (8 slices)

Ingredients

- Creole shrimp sauce (see directions and ingredients below)
- 1 1/3 cups Italian seasoned breadcrumbs
- 2/3 cup grated good parm cheese
- 4 ounces unsalted butter, melted slowly and unbroken
- 20 ounces cream cheese, left out to soften at room temperature
- 3 or 4 eggs, only use 3 if they're really giant
- 2/3 cup heavy whipping cream
- 1/3 cup smoked gouda cheese, shredded up
- 1 1/2 medium sweet onion, diced
- 1/2 a green bell pepper, diced finely
- 1/2 a yellow bell pepper, diced finely
- 1/2 a red pepper diced finely
- 1/2 pound. ground alligator sausage (if you can't get gator, get andouille, and if they're links, just dice 'em into smaller pieces)
- 10 ounce can of diced green chili peppers
- 1 tablespoon of extra virgin olive oil
- Pinch of salt
- 1/2 tablespoon of Cajun seasoning
- Chopped fresh parsley
- 2 tablespoon of shredded parm

Directions

- Preheat oven to 400 degrees
- Add the breadcrumbs, parm and melted butter to a mixing bowl and mix it up really well
- Press it into a 12" (10" will do) spring form cheesecake pan
- Bake that crust in the oven at 400 degrees for 10 minutes
- Whisk or beat that cream cheese until it is smooth
- Add in eggs and whisk again
- Add heavy cream and the gouda and set aside
- Heat your olive oil in a pan and sauté the veggies until they're soft (drain any excess liquid at the point)
- add the shrimp for a minute
- add the sausage and chili peppers and cool for 1 minute
- Fold the veggies and meat into the cream cheese mixture
- Wrap tinfoil around the springform pan to prevent leaking
- When it's all combined, pour into the springform pan
- Preheat oven again, this time to 450 degrees
- Bake in a water bath (this is a 2" hotel pan, filled about a 1/3 of the way)
- Bake for 1.5 to 2 hours until it sets and you can poke with a toothpick and it's not too wet
- Let cool for at least 5 minutes so it can be cut
- Remove from the springform pan, unlock it and slowly, super slowly, twist as you lift
- Cut into 6-8 pieces
- Drop a slice on a plate, drizzle the sauce over and garnish with fresh parsley and shredded parm

Ingredients for Creole Red Pepper Shrimp Sauce

- 16 ounces jar of roasted red peppers
- 2 tablespoons butter
- 1-2 teaspoons of water (if necessary)
- 4 cloves of garlic, all chopped up
- 1 tablespoons of chopped fresh basil
- 1 teaspoons of creole seasoning
- 1/2 cup heavy cream
- Ground fresh black pepper
- 1/4 pound of cooked, chopped shrimp

Directions for Creole Red Pepper Shrimp Sauce

- Put all the peppers and 2 tablespoons of the juice in a blender and blend until it's smooth (if it won't smooth fully, add in the water, don't use too much of the jar's liquid)
- In a pan, saute the garlic with butter, then add in the basil
- After the garlic has softened up, add the peppers and creole seasoning
- Stir until it is evenly mixed
- Bring to a simmer
- Turn the heat to low and simmer for 15 minutes, stirring often until it thickens
- Add the cream and the shrimp and stir until it is smooth and heated through