

DIRTY RICE

Dirty rice or Rice Dressing? Well which is it? The difference is Rice Dressing doesn't use internal organs in the meat mix to flavor the recipe, hence the term "Dirty". Pretty simple. This one is Dirty. Most of the recipes you will see, including some of mine, when making this dish will use cooked rice and adding the meat mixture to the rice and blending in. This IS the traditional method of preparing this recipe. I am changing that up a bit to cook this "Jambalaya" style, which uses the liquid in the meat mixture to add additional flavor to the rice once it cooks in the pot. Try it. If you prefer the traditional method, then reduce the chicken stock to 1/2 cup and cook the rice ahead of time using the recipe provided just before this recipe.

3/4 LB BEEF, GROUND
3/4 LB PORK, GROUND
1/4 LB CHICKEN LIVERS, GROUND
1/4 LB CHICKEN GIZZARDS, GROUND
2 CUPS ONION, COARSELY CHOPPED
1 CUP GREEN PEPPER, COARSELY CHOPPED
1/2 CUP CELERY, COARSELY CHOPPED
1/4 CUP FRESH PARSLEY, COARSELY CHOPPED
3 TBSP GARLIC, COARSELY CHOPPED
6 CUPS CHICKEN STOCK
1 TBSP CAYENNE PEPPER
1 TBSP SALT
1 TBSP PAPRIKA
10 DROPS LOUISIANA PEPPER SAUCE
3 CUPS LONG GRAIN OR CONVERTED RICE, UNCOOKED
2 CUPS GREEN ONION, CHOPPED

In a 6 quart pot brown ground beef and ground pork. Add ground

chicken livers and gizzards. Stir occasionally, until all meat is completely brown and broken fine. In a food processor, process onion, green pepper, celery, parsley and garlic to very fine. Add it to the pot and stir well. Simmer for 10 minutes. Add chicken stock and bring to a boil. Reduce heat to low simmer and allow oil to rise to the top. Skim off all the oil and return to high heat.

Next, add cayenne, salt, paprika and pepper sauce and stir very well. Add rice and stir until well blended. Cover and reduce heat to very low. Set timer for 20 minutes and simmer until timer goes off. Remove from heat and add chopped green onion. Mix well and serve in a bowl.