

NEW ORLEANS

CAJUN / CREOLE

Cajun Dirty Rice

- 1½ C Long-grain Rice
- ¾ lb Chicken Gizzards
- ½ lb Chicken Livers (Minced)
- ½ lb Ground Pork
- 3½ C Chicken Broth (Hot)
- 4 T Butter
- 2 T Fat (Bacon, Chicken, Pork)
- ½ C Onions (Chopped)
- ½ C Celery (Chopped)
- ½ C Green Pepper (Chopped)
- 2 cloves Garlic (Fresh / Minced)
- ½ t Cayenne Pepper (To Taste)
- ½ t Black Pepper (To Taste)
- 1 t Paprika (To Taste)



America Cooking (Betty Fussell)

Circa 2003

1. Simmer Gizzards in Chicken Broth (20 minutes); remove & chop; reserve liquid.
2. Heat Fat & Butter in heavy casserole pan. Sauté Pork & Gizzards over High heat until browned; lower heat and add Vegetables and Seasonings; cook until Vegetables are wilted.
3. Add Rice and Reserved Broth; bring to boil, stir once, cover, lower heat; simmer 15 minutes.
4. Preheat oven to **225 F**.
5. Sauté Chicken Livers (minced) in Butter for 2 minutes (will be pink); toss with Rice; adjust Seasonings; cover & transfer to low oven for 10 minutes; Fluff moist Rice & serve with favorite entrée.

Garnish with Green Onions.

