

# Dirty Rice

## Ingredients:

2 tbsp. vegetable oil  
1/2 lb. chicken gizzards, ground  
1/4 lb. ground pork  
2 bay leaves  
1/2 c. finely chopped onion  
1/2 c. finely chopped celery  
1/2 c. finely chopped green bell pepper  
2 tsp. minced garlic  
1 tsp. Tabasco sauce  
2 c. chicken or pork stock (preferred) or water  
1/3 lb. chicken livers, ground  
3/4 c. uncooked rice (preferably converted)  
1 1/2 tsp. black pepper  
1 1/2 tsp. salt  
1 1/4 tsp. sweet paprika  
1 tsp. dry mustard  
1 tsp. ground cumin  
1/2 tsp. thyme  
1/2 tsp. dried oregano leaves  
2 tbsp. unsalted butter

## Preparation:

Place oil, gizzards, pork and bay leaves in a large heavy skillet over high heat; cook until meat is thoroughly browned, about 6 minutes, stirring occasionally.

Stir in onion, celery, bell pepper, garlic, Tabasco, and seasonings; stir thoroughly, scraping pan bottom well.

Add butter and stir until melted.

Reduce heat to medium and cook about 8 minutes, stirring constantly and scraping pan bottom well (the mixture will probably stick a lot).

Add stock or water and stir until any mixture stick to the pan bottom comes loose, cook about 8 minutes over high heat, stirring once.

Then stir in chicken livers and cook about 2 minutes.

Add the rice and stir thoroughly; cover pan and turn heat to very low; cook 5 minutes.

Remove from heat and leave covered until rice is tender, about 10 minutes.

Remove bay leaves and serve immediately.