

Cajun Rice Dressing

by Greg Hebert

Ingredients:

1 lb. ground beef
1 lb ground sausage
2 pkgs. chicken gizzards (optional)
4 oz chicken livers (optional)
3 lg. onions (chopped)
2 lg bell pepper (chopped)
1 stalk celery (chopped)
3 heaping T chopped garlic
3 bunches green onions (chopped)
8 chicken bouillon cubes (approx)
3 c water (approx)
Cajun seasoning to taste
Washed cooked rice

Instructions:

Barely cover gizzards with water in pot and cook until slightly tender then allow to cool. In a large pot mix ground beef & sausage (and chicken livers) until browned. Drain grease from meat. Add onions, bell peppers, celery, & garlic. Cook until onions are clear. Add water, bouillon cubes, and seasoning. Allow to simmer until most of the water is evaporated. Chop gizzards into small pieces and add to meat mixture. Add rice and chopped green onions until desired rice and meat mixture is achieved. Turn fire off and cover pot to allow rice and meat mixture to come together for approx 30 minutes. This dish can be served as a side or an entrée.