

## ***Dirty Rice***

- 1 pound chicken gizzards
- 1 pound chicken livers
- 6 cups water
- 1 tablespoon salt
- 1 tablespoon Worcestershire sauce
- 1 teaspoon red pepper
- 3 tablespoons bacon drippings
- 1 bunch green onions, chopped
- 1 bunch celery, chopped
- 2 bell peppers, chopped
- 1 pound lean ground meat
- 2 pounds hot bulk sausage
- 3 cups rice, uncooked

Cook gizzards and liver in water to which the seasonings have been added. Boil 20 to 30 minutes until tender. Grind and set aside. Retain the broth. In a large Dutch oven (preferable iron), saute the chopped vegetables in the bacon droppings until golden brown. In a separate pot, brown the ground meat and sausage. Remove the excess grease. Mix in the iron pot, the vegetables, gizzards, livers, meat and sausage. Simmer slowly about 15 minutes. Add 4 cups of the broth and cook slowly about an hour. If it becomes too thick, add additional broth. This mixture freezes very well. Simply thaw before preceding, Prepare 3 cups uncooked rice you favorite way. When done, mix with the meat mixture. This is better if prepared several hours before serving so that the rice absorbs the meat flavor. Bake in a covered dish at 325 degrees for about 30 minutes (over-heating does not hurt the flavor). If you prefer a less meaty dish, add more rice, Serves 15 to 20

Mrs. Wray Edward Robinson

Mothers changes

-I double gizzards and omit livers due to personal taste -What I do is make up the rice, divide it into three even portions and freeze them. When ready to use, add 1 cup rice to each 1/3 mixture -works well -This dish goes well with many meals