



Louisiana Dirty Rice



Ingredients:

- 1 lb. ground beef
- 1 lb. ground pork sausage
- 4-5 Cup cooked rice, prepared with chicken broth
- 2 Cup chicken broth
- $\frac{3}{4}$ Cup green bell pepper, diced
- $\frac{3}{4}$ Cup yellow onion, diced
- $\frac{1}{4}$ Cup celery, diced
- $\frac{1}{4}$ Cup flour
- 1 TBLS bacon grease or cooking oil
- 3 bay leaves
- 2 TBLS fresh parsley, chopped
- 1 TBLS dried oregano
- 2 tsp dried thyme
- 2 tsp minced garlic
- 1 $\frac{1}{2}$ tsp salt
- 1 tsp chili powder
- $\frac{1}{2}$ tsp ground black pepper
- $\frac{1}{2}$ tsp paprika
- $\frac{1}{4}$ tsp cayenne pepper

Method:

1. In a large skillet, heat bacon grease or cooking oil. Add ground beef and sausage and brown.
2. As meat begins to brown, add diced bell pepper, onion and celery.
3. When meat is fully browned, stir in herbs and spices except for parsley. Mix well. Add flour. Mix well again, making sure the flour coats the meat.
4. Add broth and bay leaves. Scrape the bottom of the pan to loosen any of the browned bits from the pan. Allow to simmer 5-8 minutes.
5. Fold in rice and parsley. Simmer for 5 more minutes. Serve