

Barry's Favorite Dirty Rice

This traditional Creole dish is made with white rice, but gets "dirty" when the Cajun cook adds chicken liver or giblets, along with quite a few spices and other tasty veggies. This is my favorite dirty rice recipe, perfected by my sister-in-law, because instead of adding giblets or liver, she adds sausage, paying homage to our German ancestors. The Latonia, Kentucky area where Georgie grew up was populated by many folks of German heritage, which was a noteworthy influence I discussed in my book, making this version one I'm sure he would have liked. It's hearty enough to be a main dish, but is usually served as a side. You can also top it with Shrimp Creole or some other "saucy" Cajun entrée. That's pretty decadent – but would be a good fit for Fat Tuesday!



Ingredients

7 cups cooked white rice (my favorite is Basmati rice)
2T vegetable oil
14 oz. any variety smoked sausage (link type, cut into ¼" slices, then quartered)
10-oz. package spicy buffalo chicken sausage (cut into ¼" slices, then quartered)
1 cup chopped onion
¾ cup chopped celery
½ tsp. salt
½ tsp. black pepper
¼ tsp. thyme, crumbled
¼ tsp. cayenne pepper
½ tsp. cumin
½ tsp. garlic powder
8 oz. chicken broth
1T dried parsley or 3T fresh parsley
¼ cup chopped green onions (white and green parts)
1T hot sauce (use more or less to taste)

Instructions

Cook white rice according to package directions (if using Basmati rice, 2 cups of dry rice will yield a bit more than 7 cups of cooked rice).

While rice is cooking, in large stockpot over medium heat, add vegetable oil and brown the sausage. When lightly browned, add onions and celery and cook until vegetables soften, about 10 minutes. Add chicken broth and bring to a boil.

Mix the spices together (salt through garlic powder) and add to boiling mixture, stirring to combine. Turn heat to low and add 7 cups of the cooked white rice. Stir to combine. Add parsley, green onions, and hot sauce. Stir to combine. One tablespoon of hot sauce is a bit conservative – some folks may like it spicier. Cook 5 minutes and serve hot, topping with extra hot sauce as desired.

Makes about 14 generous servings.