

TIM FARMER'S COUNTRY KITCHEN

DIRTY RICE

Butter

1/2 onion, chopped

2 stalks of celery, chopped

1/2 bell pepper, chopped

1/2 pound ground pork

1/2 pound chicken livers

1 teaspoon black pepper

1/2 teaspoon salt

1/2 tablespoon cumin

Dash of cajun seasoning

Dash oregano

2 bay leaves

1 1/2 cups chicken broth

1 cup instant rice

1 clove of garlic, pressed



Melt butter in pan and cook veggies until soft. Remove from pan and add pork and livers and cook until browned. Season with seasonings, pour in chicken broth and rice and stir to combine. Press garlic and stir into rice. Cover and cook on low for about 10 minutes, or until rice is cooked. Can add more broth and butter as needed as it cooks.