



Cajun Dirty Rice

NIBBLEDISH CONTRIBUTOR

Ingredients

1 lb. ground pork 1 lb. ground beef 1 large bell pepper 1 medium onion 5-6 cloves garlic, peeled 1-2 fresh, cayenne peppers 1 tsp. salt 1 tsp. red pepper flakes 2 4-6oz cans mushroom steak sauce 3-4 cups cooked rice

Instructions

Pan fry the ground meat well until all of the meat is well done. Put bell pepper, onion and garlic into food processor and "nearly" liquify it, then add this to the meat. The pepper/onion/garlic should sizzle as you stir it well into the the meat. When the sizzling fades, add the mushroom steak sauce and a little water and allow the entire dressing mix to simmer for at least a half hour. Dirty Rice: Cooked rice can be added to this mixture and thoroughly stirred. The more rice you add, the drier and "whiter" the resulting dressing will be. Adding the right amount of rice will result in a dress that is moist with the rice appearing very brown ("dirty").