










Dirty Rice

INGREDIENTS:

- 1 lb pork sausage
- 1/2 lb chicken livers, chopped
-  1/2 cup butter or margarine
- 2 cups frozen seasoning blend
-  1/2 tsp dried thyme
-  1/2 tsp dried basil
-  1/2 tsp black pepper
-  1 tsp Louisiana hot sauce
-  4 cups of instant rice, prepared as directed
-  1-1/2 cups chicken broth



INSTRUCTIONS:

In a large skillet, sauté the sausage and livers until browned and completely cooked. Drain and set aside. With a paper towel, wipe out skillet. Add the butter or margarine and melt over medium heat. Add the seasoning blend, and sauté until tender. Return the sausage mixture to the pan along with the remaining ingredients. Continue cooking over medium heat until thoroughly heated, stirring constantly to prevent sticking.