

Dirty Rice (sea Food)

written by The Recipe Exchange | January 4, 2015

Ingredients

1/2 cup bacon, chopped (about 6 slices)
1/2 cup chicken livers
1/2 cup shrimp, chopped
3 1/2 cups fish stock
1 cup good dark beer
1/4 cup onions, chipped fine
1 T. garlic, chopped fine
3 cups long grain rice
2 T. butter
1/4 cup parsley, chopped
Creole seasoning, salt and black pepper, to taste.

Directions

Cook bacon and to render fat. Remove with slotted spoon. Add chicken livers to the fat and cook for a few minutes. Remove the chicken livers, chop, and return to the pan along with the bacon.

Add the shrimp and season with salt and pepper. Add the onions and garlic and cook for a few minutes.

Stir in rice, butter, and the fish stock. Then pour the beer into the mixture and bring to a simmer.

Cover and finish in a 400 degree preheated oven for about 20-25 minutes. Sprinkle parsley over finished dish.

You want it more spicy add a nice pinch of cayenne pepper.