

## Dirty Rice and Shrimp Stuffing

Servings: 12 to 16

### INGREDIENTS

- 4 c Monarch® long-grain white rice
- 1 lb chicken gizzards and livers
- 1 lb fatty ground chuck
- 2 t kosher salt
- ½ t black pepper
- 6 T vegetable oil
- 2 ea medium onions, chopped
- 2 ea green bell peppers, chopped
- 4 ea celery ribs, chopped
- 1 t cayenne pepper
- ¼ c all-purpose flour
- 2 c Chef's Line™ classic chicken stock
- 2 lb Harbor Banks® 16/20 P&D shrimp
- 3 c scallions, thinly sliced

### PREPARATION

Rinse rice in a large sieve until water runs clear; drain well. Bring rice and 6 c water to rolling boil over high heat, uncovered, in an 8-qt heavy pot. Stir; cover and reduce heat to low. Cook rice undisturbed for 20 minutes. Remove from heat and let stand with lid on for 20 minutes. Transfer to a large bowl and keep covered with dampened towels.

Meanwhile, finely chop gizzards and livers. (Gizzards can be chopped by pulsing in a food processor.) Stir gizzards and livers together with beef, ¾ t salt and ½ t black pepper. Heat 2 T oil in a heavy skillet over high heat until hot, then cook half of meat mixture, stirring to break up lumps until liquid is evaporated, about 8 minutes. Reduce heat to medium high and cook, scraping up brown bits until meat is browned, 3 to 4 minutes. Transfer to bowl. Heat 2 T oil in skillet and brown remaining meat in same manner, transferring to bowl.

In skillet over medium-high heat, cook onions, bell peppers and celery with cayenne and ¼ t salt in remaining 2 T oil, stirring until vegetables are softened and browned, about 12 minutes. Add flour and cook, stirring 5 minutes. Stir in stock and 1 t salt; simmer, stirring up brown bits until thickened, about 5 minutes. Stir in shrimp and simmer, stirring until shrimp are just cooked through, 3 to 4 minutes. Add shrimp mixture, meat and scallions to rice; stir to combine.

