



AUNT RHODA'S DIRTY RICE

3-5 pounds chicken parts: gizzards, necks, wings, thighs, backs

- 1 teaspoon coarse salt
- 1/2 cup butter
- 1 cup chopped celery
- 2 cups chopped onions
- 1 cup chopped red bell pepper
- 4 garlic cloves, minced

Creole spice mix:

- 1/2 tablespoon onion powder
- 1/2 tablespoon garlic powder
- 1/2 tablespoon dried oregano leaves
- 1/2 tablespoon dried sweet basil
- 1/2 tablespoon dried summer savory
- 1/8 tablespoon black pepper
- 1/8 tablespoon white pepper
- 1/4 teaspoon cayenne pepper
- 2 cups converted rice
- 1 quart chicken stock, or water
- 2 small cooked sausages, chopped
- 4 tablespoons sweet paprika

Put the chicken parts in a cast iron pot filled with 4 cups water, put n hottest part of grill and bring to a boil then move pot to cool side of grill to simmer for about one-half hour, skimming off any scum that rises to the surface. Remove from heat, let cool and remove the meat from the bones, chop finely, discard bones but put the meat back in the cooking water and set aside.

Melt the butter in a heavy deep cast iron saucepan, on hot part of grill or on stovetop burner at medium setting. Add the onions, garlic, celery, and red bell pepper and cook till the onions are transparent, approximately 5 to 10 minutes. Add rice and cook on hot grill (450°-550°) until onions and rice starts to brown.

Add the chicken stock, sausages, and minced chicken to the pan and place on hottest part of grill, covering rice by more than an inch. Add the Creole seasonings and bring to a boil. Cook until the water has almost evaporated and is just bubbling on top of the rice, approximately 20 minutes, stirring often to prevent rice from sticking. Cover immediately and cook over low heat on coolest part of the grill (300° to 400°) for about 25 minutes, or until the liquid has been absorbed or evaporated.

Remove the pot from heat and let rice sit, covered, for about 10 minutes. Stir, sprinkle top with paprika and serve on heated platter.

