

Momsie's Rice Dressing

4 lbs. gizzards
2 lbs. ground pork
2 medium onions
2 medium bell peppers
1 pack celery
3 toes garlic (Andre uses 6 toes of garlic)
1 cup roux (*Garage Roux notes below)
1 can chicken broth
Salt, red, and black pepper to taste
Tony Chachre's Creole Seasoning
Bay leaves
1 beer and
1-2 sticks of butter to taste.
Makes one full 8-quart Magnalite roaster or 4 partially filled one-gallon zip lock bags for freezing

In the 11 ¼" x 4" Magnalite (lid off so it does not boil over), boil gizzards, onion, celery, bell pepper and garlic and salt and pepper for 1 hour (Can make roux while boiling). Stir occasionally. When done, I put a colander in a large bowl, and take the gizzards out with tongs and put them in a Cuisinart food processor, and lightly chop on the pulse setting for 12-15 times until gizzards are about ¼ inch in size. With this technique, you won't have to "clean" the gizzards.

In the Magnalite roaster, brown the ground pork with gizzards until dark brown. I use the beer(s) to glaze the bottom when browning the meat towards the end of browning. Lower the heat if necessary. I like to get it to where some of the meat is a little "crispy" at the end. Add 1 cup roux and combination of the gizzard broth and some clear chicken broth. Add seasonings from gizzard broth. This is where I add Tony Chachre's, bay leaves, and butter. Cook on medium-high for ½ hour, then lower fire and simmer and season until done. I usually cook an hour more while seasoning. Sometimes you have to skim the grease off the top like gumbo. Makes about 9 pints. Add seasonings if necessary.

*Garage Microwave Roux – Put one cup of all-purpose flour and one cup regular vegetable oil in a 4-cup measuring cup. Stir until very smooth. Break up any clumps with the back a spoon against the side of the measuring cup. Need to get plug the microwave in with an extension cord. In the garage microwave cook for (try not to let the roux "rest" for too long between times – this technique takes 21 minutes):



Figure 1 Magnalite Roaster



Figure 2 Gizzards and Veggies Ready to Boil



Figure 4 Gizzards and Veggies Boiling



Figure 3 Colander in Bowl to Strain Gizzards

4 minutes, stir 30 seconds,
 3 minutes, stir 30 seconds,
 3 minutes, stir 30 seconds,
 3 minutes gets thick and darkens about here so stir for 2-3 minutes,
 1 minute, stir for 1 minute,
 1 minute, stir for one minute,
 1 minute, stir for one minute
 1 minute, stir for one minute – getting darker
 1 minute, stir for one minute
 1 minute, stir 30 seconds
 2 minutes, DONE



Figure 5 Food Processor / Use



Figure 7 Garage Roux



Figure 6 Spooning Out the Gizzards



Figure 13 Use Tongs To Put Gizzards in Processor



Figure 12 Gizzards in Processor



Figure 11 Gizzards Chopped Up



Figure 10 Starting To Brown Meat



Figure 9 Browned Meat



Figure 8 DONE!