

## Momsie's Rice Dressing

4 lbs. gizzards  
2 lbs. ground pork  
2 medium onions  
2 medium bell peppers  
1 pack celery  
3 pods garlic  
1 cup roux  
1 can chicken broth  
Salt, red, and black pepper to taste

Boil gizzards, onion, celery, bell pepper and garlic and salt and pepper for 1 hour. Allow gizzards to cool and then chop. Brown ground pork with gizzards until dark brown. Add 1 cup roux and combination of the gizzard broth and some clear chicken broth. Add seasonings from gizzard broth. Cook on medium-high for ½ hour, then lower fire and simmer until done. Makes about 9 pints. Add seasonings if necessary.

(Andre uses Tony Chachre's Creole Seasoning and adds bay leaves, 1 beer and 1-2 sticks of butter to taste)