

the DIRTY-LAYA (dirty liar)

by Uncle Larry Rousset

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(dedicated to the politicians of Louisiana)

Ingredients

one 8 ounce box of Zatarain's dirty rice mix

one 8 ounce box of Zatarain's jambalaya mix

2 pounds of (your choice) Veron's smoked sausage, ground beef, ground pork, boneless chicken thighs, boneless chicken breast, *note* cubed pork (boston butt), shrimp or crawfish or a combination of the above listed meats.

water

note If you use the cubed Boston butt, it takes a while to tenderize, so you'll need to sauté for about 45 minutes, adding water occasionally.

Directions

1. Cook according to Zatarain's box instructions or follow steps 2 through 7.
2. Combine 2 pounds of meat (your choice of the listed ingredients) in a 5 quart sauce pan. Sauté on medium heat for 15 minutes.
3. Add 5 cups of water and stir to blend well. Allow the oil to accumulate on the surface, and, using a serving spoon, skim as necessary to remove the oil.
4. Bring mixture to a boil, then, add one 8 oz. box of Zatarain's dirty rice mix and one 8 oz box of Zatarain's jambalaya mix.
5. Return the dirty-laya to a boil and stir often as you allow some of the water to evaporate.
6. Reduce heat, stir, cover and simmer over low heat for 20 minutes.
7. Remove from heat, let stand for 5 minutes. Fluff and serve your Dirty-Laya.

NOTE: I also have variations of this recipe available to serve as many as 200. E-mail me if you'd like a larger version of this recipe.