



Sausage Dirty Rice



Ingredients:

- 4 tablespoons unsalted butter
- 2 tablespoons flour
- 1 pound ground pork sausage
- 1 teaspoon ground cumin
- 5 cracks fresh black pepper
- 1 teaspoon paprika
- $\frac{3}{4}$ cup chicken stock divided
- 3 cloves garlic minced
- 3 cups cooked white rice
- 2 scallions thinly sliced for garnish, optional

Method:

1. Start by making the roux, place the flour and the butter into a small skillet over medium heat, and whisk together. Continue to whisk until mixture turns to a medium to dark brown, about 5 minutes, set aside off heat.
2. Over medium heat, place a Dutch oven or thick-bottomed skillet. Allow to get hot and add the sausage, cumin, pepper, and paprika. Get a hard sear on the sausage, mixing it with the spices and letting it get browned and bits will stick to the bottom of the pan.
3. Deglaze the pan with $\frac{1}{2}$ cup of the stock, scraping off all the browned bits on the bottom of the pan with a wooden spoon. Add the garlic and mix in until fragrant, about 1 minute. Add the roux. Reduce heat to medium and cook uncovered for 10 minutes, adding in the rest of the stock slowly so the mixture does not completely dry out. Stir occasionally.
4. Add the rice, stir to combine everything, serve with scallion garnish, optional.