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# Lobster Rice Dressing

*From the Kitchen of Brett Broussard*

**2 cups onions**  
**1/2 cup bell pepper**  
**2 tablespoons garlic**  
**1/2 cup celery**  
**1 pound ground beef**  
**1 pound ground pork**  
**1 large container of boiled chicken gizzards, cleaned well and minced**  
**4 large chicken livers**  
**1 bunch green onions**  
**10 cups cooked rice**  
**2 cans lobster meat (may substitute shrimp or crawfish)**  
**salt and pepper**

Boil chicken gizzards for 45 minutes, let cool. Grind and chop raw livers and gizzards. Brown the pork and ground beef and drain the excess fat. Continue cooking the meat, adding seasoning and a little water and letting it stick. Repeat this process three or four times. Add chopped gizzards and liver and cook 10 minutes. Add onions, bell pepper, and celery. Add water or broth and simmer 3-4 hours. When cooking is complete, add

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lots of onion tops and parsley. May add lobster, crawfish, or shrimp. At the last minute, slowly fold seafood into cooked rice. Be sure not to mash the rice. Add enough to make the mixture moist.

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