Rex Dirty Rice

Servings 6/ Prep time 10 minutes/ Cook time 20 minutes

# Ingredients

* 2 cups chicken broth
* 1½ cup long grain rice
* 1 tablespoon vegetable oil or bacon grease for more flavor.
* ½ pound ground beef
* ½ up finely chopped chicken livers
* Rex Cajun trinity with garlic (small bottle 2.26oz)
* ½ teaspoon salt
* 2 teaspoon Rex Cajun Creole Seasoning

# Directions

1. Set aside 1/2 cup of the chicken broth and pour remaining chicken broth in a medium saucepan. Add 2 cups water. Bring to boil. Add rice, and Rex Cajun Trinity cover and cook 20 minutes.
2. Heat oil or bacon grease in cast iron skillet. Add the beef and crumble, stirring occasionally until beef is no longer pink. Then add chicken liver and cook thru.
3. Add salt, Rex Cajun creole.
4. Add ½ cup of the chicken broth and scrap the bottom of the pan to get all that flavor then add the cook rice mixture and heat until it is combined well, remove from heat and serve..