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## *SWEET FARRE (FARCE) DRESSING*

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**Prep Time:** 3–3½ Hours

**Yields:** 8–10 Servings

**Comment:**

In many Cajun and German communities of the River Road west of New Orleans, “farre” (a mispronunciation of the French “farce” meaning forcemeat or dressing) was often seen as a sandwich spread at weddings, parties and funerals. This is one of our many variations, which includes sweet potatoes and is undoubtedly from the German Coast of Louisiana.

**Ingredients:**

2 cups shredded sweet potatoes  
1½ pounds ground beef  
1½ pounds ground pork  
½ pound chicken livers  
1 quart chicken stock  
2 cups diced onions  
1 cup diced celery  
½ cup diced green bell peppers  
¼ cup diced red bell pepper  
2 tbsps minced garlic  
1 cup sliced green onions  
½ cup chopped parsley  
salt and black pepper to taste  
granulated garlic to taste

**Method:**

In a cast iron skillet, sauté ground beef and pork over medium-high heat. Cook 30 minutes, chopping occasionally until meat is golden brown and grains are separated. This process is extremely important, as the slow browning method will increase flavor in the finished dish. While meat is browning, poach livers in chicken stock for approximately 20 minutes. Drain livers and reserve stock for later use. Once meat is browned, add livers, onions, celery, bell peppers, minced garlic and sweet potatoes. Sauté 12–15 minutes or until vegetables are wilted, stirring occasionally. Using side of cooking spoon, chop livers into meat mixture. Reduce heat to simmer and add stock as necessary to retain moisture. Simmer 2 hours, stirring occasionally until meat is extremely tender and sweet potatoes have disappeared. Continue to add stock as needed. Stir in green onions and parsley. Season with salt, pepper and granulated garlic. The final consistency should be soft and tender. This dish can be mixed with an equal amount of cooked white rice and used as a stuffing or dressing.