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Thanksgiving Rice Dressing – Cajun Style

Rice is used in this Thanksgiving dressing in lieu of bread and the deer sausage gives it the feel of a traditional Thanksgiving harvest. Fresh sausage can be substituted for deer sausage.

This recipe is easy to make and will serve 10 people.

Ingredients:

1/2 pound deer sausage (Poffenberger fresh sausage can be substituted for deer sausage)
1 teaspoon olive oil
1 medium onion, diced
1 cup celery, diced
1 cup bell pepper, diced
4 cloves garlic - minced
2 cups Popcorn or Basmati rice - uncooked
1 teaspoon dried oregano
1/2 teaspoon Poffenberger Season Salt
1 teaspoon Poffenberger Southern Style Garlic Pepper
1/4 teaspoon ground cumin
1/4 teaspoon crushed red pepper flakes
1/4 teaspoon paprika
6 dashes Louisiana hot sauce (We like Crystal Hot Sauce)
3 cans (10 1/2 ounce size) low-sodium chicken broth
Shortening (non stick spray can be substituted)

Directions:

Preheat oven to 350 degrees. Grease a 13 X 9 inch baking dish and set aside.

Brown sausage in large skillet, stirring occasionally until crumbled. Transfer cooked sausage to a bowl and set aside. Pour off any excess fat in skillet. Add olive oil to skillet and sauté bell pepper and celery for 1 minute over medium heat. Add onion and sauté vegetables for another 5 – 10 minutes (depending on heat level) until soft. Add minced garlic and cook 1 minute, being careful not to scorch garlic. Remove skillet from heat.

Combine cooked sausage and vegetables, uncooked rice, broth, seasonings, and spices in skillet and stir well. Spoon mixture into prepared baking dish. Cover with aluminum foil and bake for 1 hour, or until liquid is absorbed. Remove foil and fluff rice just before serving.