**Rice Dressing**

I know a lot of people that use the pre made rice dressing mix you buy in the grocery, and that is just fine. We use it too!!! We also like to make our own. Here is the recipe we use when we make homemade rice dressing.

**Ingredients:**

2lbs ground beef

1lb ground pork

8 cups chicken broth (6 for cooking rice) \*note you will need more chicken broth if using brown rice

3 cups long or medium grain rice

4tbs All Purpose Flour

Olive Oil (for browning your meat)

1 med – large onion chopped

1 cup chopped bell pepper

1 or 2 ribs of celery chopped

About 2 tsp Cajun Seasoning – I use Cajun Bait’s Garlic Blend or Cajun Bait’s Low Salt Season All – (Season to taste)

½ cup parsley

¾ onion tops

First I cook my rice in my rice cooker using chicken broth **(low sodium)** instead of just water. I use 3 cups of rice with 6 cups chicken broth.

**Stuffed Bell Peppers:**

Cut off tops from bell peppers, and then discard the seeds and membranes. Cook the whole peppers uncovered in the boiling water for about five minutes; turn bell peppers upside down to drain well. Stuff the bell peppers with the rice dressing, top with cheese and bread crumbs (optional), and bake at 350 degrees for 30 minutes.

