

# Mushroom Dirty Rice

Serves 4-6 | 20 minutes prep + 40 minutes cook time

Southern style dirty rice gets its name from the specks of chicken liver and gizzards originally used to make the jambalaya adjacent dish. Sometimes called rice dressing, it's evolved, and these days is more likely to be made with ground beef or pork instead of offal. But you can skip the meat altogether and use mushrooms to make a tasty, highly seasoned, brown-flecked side dish.

As with most mushroom-based dishes, we like to start with the dry sauté, a mushroom cooking technique that concentrates their umami-filled flavor. The mushrooms cook in a hot skillet without any added fat until they give up most of their water, then olive oil and the other ingredients are added.

**½ lb mushrooms, chopped**

**1 onion, chopped**

**2 jalapeno chiles, chopped\***

**2 celery stalks, chopped**

**1 tablespoon dried thyme**

**½ teaspoon Burlap and Barrel  
purple garlic powder**

**½ teaspoon Burlap and Barrel  
smoked pimenton**

**3 cups cooked Kokuho Rose  
brown rice**

**1 teaspoon Worcestershire  
sauce**

**1 teaspoon soy sauce**

**Finely chopped flat leaf parsley  
& sliced green onions to  
garnish**

**Step 1** In a large skillet over medium-high heat, cook the mushrooms by themselves, stirring often, until any liquid has evaporated, about 15 minutes.

**Step 2** Add the olive oil, onion, jalapeno, and celery to the skillet along with the garlic powder, thyme flowers, black pepper, and salt. Cook, stirring occasionally, until the onion has started to brown and vegetables are very soft, about 15 minutes.

**Step 3** Add the rice, worcestershire, and soy sauce and stir to mix well. Cook for another 5 minutes or so, using a metal spatula to turn the rice and scrape the bottom of the skillet. Taste and add salt if needed.

\*remove seeds and white pith if  
desired for less chile heat