



# SPOTLIGHT RECIPE

## Blackened Redfish And Dirty Rice

- Heat the oil in a large skillet over high heat. When the oil is hot, add the pork and chicken livers and cook, stirring, until browned. Add the salt, black pepper and chili powder; mix well. Don't stir too often; you want the meat to stick to the pan and get crusty. Add 1/4 cup of the chicken broth and cook until it has evaporated, allowing the meat mixture to get browned and crusty and stick to the pan again. Add the onion, celery, green pepper, garlic, jalapeño and oregano and cook, stirring, until the vegetables are nicely browned and crusty and beginning to stick to the pan. Add the rice, the remaining 1 1/4 cups broth, the scallions and the parsley. Stir until the liquid is absorbed and the rice is heated through.
- Mix all of the seasonings together in a bowl. Heavily season each piece of fish with the blackening spice. Heat a cast-iron skillet until smoking hot and add 2 tablespoons of oil. Add the fish and cook 3 to 5 minutes on 1 side, until the spices are "blackened." Flip the fish, lower the heat to medium and cook 5 minutes or until the fish is fully cooked.

## Ingredients

Makes 6 servings

- 2 tablespoons canola oil
- 4 ounces ground pork
- 1/2 cup chicken livers (about 4 ounces), pureed
- 1 1/2 teaspoons salt
- 1/2 teaspoon ground black pepper
- 1/2 teaspoon chili powder
- 1 1/2 cups chicken broth
- 1 small onion, chopped fine
- 2 celery stalks, chopped fine
- 2 garlic cloves, minced
- 1 jalapeño pepper, stemmed, seeded and chopped fine
- 1 tablespoon dried oregano
- 3 cups cooked rice
- 1/2 bunch scallions (white and green parts), chopped
- 2 tablespoons chopped parsley
- 3 tablespoons smoked paprika
- 2 teaspoons salt
- 2 teaspoons chile powder
- 1 tablespoon onion powder
- 1 teaspoon black pepper
- 1 teaspoon cayenne pepper
- 1 teaspoon dried oregano
- 1 teaspoon garlic powder
- 2 tablespoons oil
- 4 6-ounce pieces redfish, snapper, catfish or salmon
- 1 tablespoon onion powder