

## **Cajun Dirty Rice Mix**

For the gift jar

one 1 pint jar with a tight fitting lid

Cardstock or any thick paper for writing instructions

### **Ingredients**

1 cup brown rice. (You can also use white rice, but reduce cooking time to 10-15 mins in the instructions)

2 teaspoons paprika

3/4 teaspoon garlic powder

1/2 teaspoon dried oregano

1/2 teaspoon dried thyme

2 tsp BEEF GRANULES

Cut a rectangle piece of paper (about 4×3 but doesn't have to be exact). Place the paper in the mouth of the jar to form a funnel. Pouring the ingredients through the funnel into the jar will be easier and less messy.

Layer the ingredients one at a time into the jar in this order – half the rice, paprika, garlic salt, oregano, thyme, remaining half of rice, beef granules.

Fit the lid on the jar and screw it on tight. Cover the lid with the fabric square. Place a rubber band over the fabric to secure it around the neck of the jar. Tie a ribbon in a bow around the neck of the jar, hiding the rubber band.

Write or print out these instructions on a thick piece of paper and attach to gift jar:

Bring 2 cups of water to a boil in a large sauce pan. When the water boils, add contents of the jar. Stir. Reduce heat to low. Cover the pan with a lid. Simmer for 30 minutes or till the rice is cooked, but not mushy.

Serves 4 as a side dish.

Pierce a little hole in the upper corner of the instructions paper, and tie it to the ribbon. Or place the instructions against the jar, and tie it around the jar using ribbon or a rubber band.

Bring 2 cups of water to a boil in a large sauce pan. When the water boils, add contents of the jar. Stir. Reduce heat to low. Cover the pan with a lid. Simmer for 30 minutes or till the rice is cooked, but not mushy.