

Adam Bruton's – Of Rice and Hen

A journey into the soul of giblet rice that will give you pause and demand inner reflection...

(1 Beer Pitcher = 2 quarts) (4 quarts = 1 Gallon)

(1 Quart = ½ Pitcher) (4 cup in quart) (8 celery stalks in Bushel)

(2 or 3 celery stalks in 1 cup, chopped)

(3 cups gizzard = 1 pound uncooked)

(Per Kettle)

25lbs rice

3 GaL – minced gizzards (4 Pitchers) (21 Pounds raw-chopped)

1 GaL (Plus 1 Quart) (or 5qts) - minced celery (2 ½ Pitchers) (6 Bushels avg.)

(48 Stalks of Celery Minced)

3 Quarts - minced green pepper (1 ½ Pitchers) (15 Lrg. Bell Pepper avg.)(3.5 lbs. Minced)

2 ½ GaL - minced onion (5 Pitchers) (15 pounds raw on average)

¼ - Cup of Salt

½ - Cup Pepper

¼ - Cup Garlic Powder

1 tbsp. ground clove

1 tbsp. ground All Spice

3 – Pounds Butter

5 lbs. Chicken Soup Base – Patek's or Minors or Orrington Farms

Put Gizzards in Kettles. Fill with water to just cover the Gizzards. Cook the gizzards. Add all other ingredients **except rice and soup base**. Fill Kettle with water to 4 inches from kettle top. Get it hot. Make a soup. Water will evaporate, so after cooking it all down, fill kettle to just under 4 inches from kettle top again. Bring to boil again. **Turn down heat** and **Add soup base 30 min before adding rice**. Wait- **Water should not be boiling when adding rice**, but just a simmer, **Add rice**. Cook at lowest temp possible. Stir occasionally till done. Rice should be done in about 20 to 30 minutes once added.