

## "My Favorite Boudin Recipe"

### Ingredients:

- 3 cups of water
- 1 1/2 cups of white rice
- 1 1/2 lbs. of pork roast (boneless)
- 2 medium white onions
- 1/2 lb. of pork liver
- 5 green onions chopped up
- 2 teaspoons of salt
- 1 teaspoon of black pepper
- 1 teaspoon of red pepper (or 2 if you want it good and spicy)
- 1 teaspoon of [Tabasco](#)

### Instructions:

- Place the pork roast in a pot. Cover it with water, and bring it to a boil. Skim off the surface, lower the heat, and allow it to simmer for an hour.
- Do the same thing for the liver, in a separate pot.
- Drain both pots. Save 1 cup of the liquid from the roast pot.
- Cook the rice in a rice cooker with the 3 cups of water, according to the directions on the package.
- Use a food processor to chop up the meat. Add the onions as you go along. Don't over do this. You don't want to end up with a paste.
- Place the 1 cup of liquid from the roast that you saved into a large bowl. Add all of the ingredients (including the rice and meat mixture) to this. Blend it together until it is consistent.
- Stuff the mixture into sausage casings.
- Enjoy your boudin!