



Mt Lorne Summer Market

Tonight's dinner by your local chef :
Simone Rudge



Dirty Rice with

Tum Tum's Black Gilt Meats sausage

This recipe is great with any of our 5 fresh pork sausage flavours.

1. Cook 1 cup rice in 2 cups water along with 1 tsp rice vinegar, 1 tsp butter, and 1/2 tsp salt. (Bring to boil and boil gently for 20 minutes, then turn off heat and let sit without opening the lid for another 20 minutes.)
2. Poach a package of Tum Tum's Black Gilt Meats sausage in about 3 cups water. (Put the entire package in - bag and all - frozen is fine.)
Once the water is simmering, simmer for 10 minutes. Remove the package from the hot water and place in cold water.
3. When package is cool enough to handle, cut off the end of the bag and pour the liquid into a large frying pan. Snip sausages into 1 inch pieces and add to the pan. Brown lightly.
4. Add cooked rice, 1 bunch chopped fresh green onions, 1/2 bunch fresh chopped parsley, & 1 tsp Worcestershire sauce. Add salt and pepper to taste. Mix thoroughly.
5. Serve with fresh crusty bread and a green salad topped with Fireweed Balsamic dressing and toasted pumpkin seeds.



Fireweed Balsamic dressing:

- 1 Tbsp Fireweed jelly
- 2 Tbsp balsamic vinegar
- 6 Tbsp extra virgin olive oil
- 1 tsp Fireweed mustard
- 1 - 2 garlic scapes (or garlic cloves)

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