

## Paella



# From the Sensenig's Recipe Book

## Ingredients

1/2 pint of olive oil  
10 mussels  
10 clams  
32 oz boneless chicken thighs, cut in chunks  
2 teaspoons minced garlic  
6 oz onions, chopped fine  
1 medium tomato, skinned, seeded and chopped  
1 small red bell pepper, seeded and cut into thin strips  
1 small yellow bell pepper, seeded and cut into thin strips  
Salt and pepper to taste  
1 teaspoon paprika  
1/2 teaspoon dried rosemary  
1/2 teaspoon dried thyme  
1/4 teaspoon ground cumin  
24 oz lobster claws, or petite tails  
24 oz rice  
3 cups (48 fl. oz) chicken broth or fish stock  
1/4 teaspoon saffron  
2 smoked Spanish chorizo sausage, cut into chunks  
10 uncooked shrimp, peeled and deveined  
4 oz peas  
4 tablespoon capers  
Lemon wedges, to garnish

## Preparation

Scrub and debeard the mussels and clams, discarding any that don't close when tapped sharply. Set aside.

Heat 1/4 cup (2fl. oz) of the olive oil in a skillet. Add the chorizo and brown slightly. Mix in the garlic, onions, tomato, and bell peppers, stirring constantly until cooked. Set aside.

Heat a further 1/4 cup (2 fl. oz) olive oil and cook the chicken until browned on all sides. Season with salt, pepper, paprika, rosemary, thyme, and cumin. Transfer the chicken to a plate and set aside.

In the same skillet, cook the lobster over high heat for several minutes until its shell turns pink. Set the skillet aside.

Preheat the oven to 200 °F. Heat 4 tablespoons olive oil in a skillet and sauté the rice until it's translucent. Pour in the broth, and combine well. Sprinkle in the saffron and continue to stir until well mixed.

Transfer the rice into a flat bottom frying pan. Mix in the lobster, chicken, chorizo sausages, mussels, clams, shrimp, and capers, combining well. Bake the paella, uncovered, and on the lowest oven shelf, for around 25 minutes, or until all the liquid has been absorbed. Near the end sprinkle the peas on top.

Discard any mussels and clams that have failed to open.

Remove from oven and place on stove top, turn the heat up for 40 seconds until you can smell the rice toast at the bottom, then it's perfect. The ideal paella has a toasted rice bottom called socarrat.

Serve the paella straight from the pan, garnished with lemon wedges.

## Notes:

Best to use short spanish style rice or bomba rice. Making it on the stove top in a paella pan instead of in the oven is preferable, but if you don't have a paella pan this is a good substitute technique.

For the seafood and meat, you can vary depending on your taste and what is available, but don't substitute on the Spanish chorizo and don't skip the saffron.

## Source:

