

# SEAFOOD SPANISH PAELLA

F MEDIUM

Last Modified: 12/05/2016

PREP: 2 Hrs  
COOK: 25 Min  
STOVETOP

SEAFOOD

MAKES 12 SERVINGS

QUA	MEASURE	INGREDIENT	PROCESS
3	Tbsp	Extra Virgin Olive Oil (EVOO)	
1	Large	Yellow Onion	Chopped
4	Tbsp	Garlic	Minced
1	Pound	Chorizo Sausage (NEVER Substitute)	1/8" Sliced
1	Large	Colored Bell Pepper (Seeded)	Chopped
2	14 1/2 Oz	Cans Chicken Stock (Swanson)	
1	14 1/2 Oz	Can Petite Cut Diced Tomatoes (Hunts)	
8	Tbsp	Dry White (Chablis) or Red Wine (Pinot Noir)	
		(The Red Wine Is simply more colorful)	
1	Pinch	Saffron Threads (Expensive, But Well Worth It)	
1	Cup	Peas (Fresh or Canned)	
1 1/4	Cups	Short Grain or Risotto Rice	Cooked
1	Pound	Mussels (See Note Below)	Scrubbed
1	Pound	Small Clams (See Note Below)	Scrubbed
2	Pounds	Firm Fish (Catfish, Monkfish, Cod, etc.)	Cut in 2" Pcs
6 ~ 8	Whole	Crawfish	Pre-Cooked
2	Pounds	Jumbo Shrimp (21 / 25 Count)	Raw
AND			
2	Pounds	Langostines	Raw
OR			
2	Pounds	Lobster Tails	Raw
OR			
2	Pounds	Peeled Crawfish Tails	Pre-Cooked
OR			
2	Pounds	Bay Scallops	Raw
OR			
2	Pounds	A Mixture of the above 4 items	
2	Pounds	Chicken Breasts (Cut Up)	Optional
2	Pounds	Pork Loin (Cut Up)	Optional

## PREPARATION

<b>FACTOID</b>	Jean Pierre and Monique belong to a French "6 couples club". Once a month, in rotation, each couple hosts all of the others for a Sunday night Dinner Party. The very first Sunday I was ever in Marseilles (Actually, they live in Vitrolles), it was JP & Monique's "turn". She served Seafood Spanish Paella as the main course out of seven - O M G!!!! Garry & I whipped this one up one day in Burton FANTASTIC.
<b>HINTS</b>	Soak the Saffron Threads in 1/2 Cup of very hot water until ready to add.
<b>TOOLS</b>	1) Dutch Oven & Lid OR Paella Pan & Lid (See Picture) 2) Medium Mixing Bowl

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<b>NOTE</b>	<b>CLAMS &amp; MUSSELS:</b> Keep them cool until ready to cook. Any that are open before cooking squeeze once to see if they will close - if not, discard them. Any that are not wide open after cooking (dead, but not open) are bad - discard them. Scrub any moss / dirt / beards off of the Shells, scrub & rinse well.
<b>PREP</b>	<b>DISH</b> 1) Mince the Garlic Cloves and set them aside. 2) Chop the Yellow Onion and add it on top of the Garlic. 3) Chop the Bell Peppers and set them aside. 4) Cut the Fish Filets into 2" pieces and set them aside.
<b>1</b>	In a large paella pan or dutch oven over medium high heat: Heat the Olive Oil until shimmering, add in the Onion and Garlic and fry until the Onion is translucent.
<b>2</b>	Add in the Chorizo and fry it until golden brown (The Chorizo is the main flavoring for this dish, so NEVER make this without using it).
<b>3</b>	Add in any optional Chicken and / or Pork and fry it until lightly browned.
<b>4</b>	Stir in the Bell Peppers and Tomatoes and simmer them until the Peppers are tender.
<b>5</b>	Stir in the Chicken Broth and Wine, stir well and bring it to a boil.
<b>6</b>	Stir in the Rice, Saffron along with the water it was soaking in, season the mixture to taste with Salt and Pepper.
<b>7</b>	Spread the contents of the pan evenly across the bottom and bring it to a boil.
<b>8</b>	Lower the heat to a simmer and place the Clams, Mussels and the remaining Seafood except for the Crawfish on top, cover and cook until the Mussels & Clams are open (See Clam & Mussel Hints above).
<b>9</b>	Cover and simmer until the Rice is tender (you may add in more Stock if the Paella seems too dry). Do NOT boil the Clams or Mussels, it makes them tough.
<b>10</b>	Stir to mix in the Seafood, sprinkle the Peas evenly around the top of the dish. Spread the cooked Crawfish evenly around the top. Cover the dish and let it stand on the turned off burner for 15 minutes.
<b>SERVE</b>	Place the pan on a heat-proof trivet in the center of the table and serve while hot.