

SEAFOOD PAELLA RECIPE

The dish is named for the wide, shallow pan in which the paella is cooked. The word "paella" is from a Valencian dialect meaning "pan," probably derived from the Latin word "patella" for pan.

Ingredients:

- 4 1/2 cups chicken stock
- 1/2 teaspoon saffron threads, crumbled and then loosely measured
- 1/4 teaspoon salt
- 3 tablespoons olive oil
- 1/2 onion, finely chopped
- 1/2 red bell pepper, finely chopped
- 3 cloves garlic, finely chopped
- 6 cooked sausages, sliced into thin half-moons with 1 tsp of smoked paprika
- 3 cups short-grain rice, such as Risotto
- 1 roasted diced tomatoes
- 1 cup frozen green peas
- 500gr large shrimp, peeled and deveined, with tails left on
- 500gr mussels, rinsed and scrubbed
- 500gr littleneck clams, rinsed and scrubbed
- 1/4 cup chopped parsley, for garnish

Method:

- 1) Heat a gas grill to medium-high heat (190°C), or light a charcoal grill and let burn until the charcoal is covered with gray ash.
- 2) In a saucepan over medium heat, bring the stock to a boil. Add the saffron and salt. Turn off the heat and let the saffron steep for at least 15 minutes. Taste and add more salt, if needed.
- 3) In a 30-35cm stainless steel skillet or cast iron pan, heat the oil over medium heat on top of the stove. Add the onion and red pepper, and cook for 5 to 7 minutes, or until the onion is translucent. Stir in the garlic and sausages.
- 4) On a table next to the grill, set the skillet with the sofrito, the rice, tomatoes, infused stock, salt, peas, shrimp, mussels, and clams.
- 5) Set the skillet with the sofrito on the grill. Add the rice, and cook, stirring often, for 4 to 5 minutes, or until the rice is coated with oil and lightly toasted. Stir in the stock, tomatoes, and peas. Taste for seasoning and add more salt, if you like. Spread the rice evenly over the bottom of the pan. Close the grill cover and simmer the rice *without stirring* for 15 minutes, or until the rice absorbs most of the stock. If the mixture looks dry, pour about 1 cup of hot water over it, but do not stir.

- 6) Slip a spatula under the rice and check to see if you have achieved the elusive golden brown *socarrat*. If not, set the pan over the heat, uncovered, for a few minutes to lightly caramelize the bottom. Sprinkle with parsley and bring the whole pan to the table for serving.