

# Paella

*We get great compliments for this nontraditional Paella. Why nontraditional? Because the Spanish make theirs very dry and the Portuguese make theirs extremely wet. We split the difference.*

*What many Americans don't know is that Paella is NOT strictly a seafood, chicken and sausage dish. If you're away from the shore, you probably add rabbit, goat, game birds in season or what ever other affordable and tasty ingredients are native to your region. When the less popular meats become more accepted, I will serve them in the restaurant.*

*There is a level of attentiveness that gives this recipe a moderately difficult rating. Otherwise, it is really rather easy.*

8 ounces	chicken, cut in parts	1 can (14oz)	Chicken Broth—see <i>Miscellaneous</i>
2 Tbs	extra-virgin olive oil	3/4 cup	tomatoes, fire roasted, diced
1 small	bell pepper, seeded and medium diced	2 tsp	parsley flakes
1/2 small	onion, diced	1/2 tsp	saffron threads, packed
4 ounces	chorizo sausage, sliced in 1/4 inch pieces	1/4 tsp	black pepper
2 tsp	garlic, minced	1/8 tsp	salt
2/3 cup	rice, uncooked	8 ounces	mixed seafood
		1 Tbs	fresh parsley, chopped

## Procedure

- In a 5 quart or larger pot with a tight lid, heat the olive oil. Brown the chicken pieces in the oil. Remove when the skin is crisp. If only using skinless chicken, remove when each side is nicely colored.
- **OPTIONAL:** If you made scratch broth and saved the chicken meat for salad or soup you can use it in this recipe. DO NOT use gizzards unless you really love them. If using pre-cooked chicken add it when you add the broth, later in the recipe.
- Add the chorizo, onions and peppers and cook until the onions are transparent.
- Add the garlic and cook one minute more.
- Add the cooked chicken, broth, rice and spices to the pot. Bring to a boil.
- Add mixed seafood. Lower to a simmer. Cover tightly and cook for 12 minutes.
- Uncover and stir. Re-cover and cook 3 minutes more.
- Turn off and ignore for 30 minutes. Serve garnished with fresh chopped parsley
- **OPTIONAL:** Cook without the seafood a day or two before. See Next Day variation.
- **NEXT DAY VARIATION:** Poach your seafood in boiling water with 1 Tbs of Turmeric. The Paella has enough saffron that the coloring of the seafood by the turmeric will not mean a loss of flavor. Microwave the rice mixture, by the plate if you prefer, or warm in a casserole dish in the oven. Top with the cooked fish and serve. Garnish with fresh chopped parsley.

**Yield: approximately 4- 6 Servings**