

# Traditional Paella

*Recipe adapted from the Spanish Table*



**½ cup uncooked Valencian Rice**  
per person or 1/3 cup if using  
Bomba

**1 cup chicken stock** per person

**5 threads saffron** per person

**4 tablespoons, or more, olive oil,**  
**to cover bottom of pan**

**1 piece of chicken,** such as a thigh,  
per person

**½ to 1 soft chorizo,** such as Bilbao  
or Palacios, per person

**½ teaspoon Spanish sweet**  
**pimentón (paprika)** per person

**1 clove garlic** per person, minced

**¼ cup chopped onion** per person

**cup grated tomato** (cut in half,  
grate and discard the skin) per  
person

**2 shrimp or prawns** per person

**2-4 small clams and/or mussels**  
per person

**1 red piquillo peppers cut in strips**  
per person

**¼ cup blanched green beans** per  
person

**lemon wedges for garnish**

**salt to taste**

**Heat stock in a separate stock pot.** Crush saffron and add it to stock. Heat your paella pan over medium heat. Add olive oil and fry chicken until it begins to brown. Next add garlic and onions and saute until translucent. Add chorizo and cook until heated through. Add the rice, stirring until well coated with oil.

**Add the paprika and grated tomato.** Stir while cooking for a few minutes. Add saffron flavored wine and hot stock. Bring to a boil while scraping the bottom of pan. Now the rice should be level and you will not need to stir from this point on. Adjust heat to maintain a nice simmer.

**When the rice has absorbed a good amount of liquid but still has a soupy appearance add the mussels or clams.** Once the rice is cooked add the shrimp or prawns tucking them down into the rice, then the piquillo peppers and green beans. During this time the rice should be caramelizing on the bottom of the pan or creating what is called the "socarrat". It will make a faint crackling sound and smell toasty sweet but not burnt. Set aside to "rest" for 5-10 minutes. Sprinkle with chopped parsley, garnish with lemon wedges and serve.

**OVEN PAELLA** You can also use an oven if you find that your pan is too large to cook on the stove top, even with occasionally moving the pan around on the burner(s). Begin your recipe on the stove top but after adding the liquid carefully move your paella pan into the oven (350-400). Once rice is done return it to the stove top to create the caramelized layer of rice on the bottom of the pan.

**BBQ PAELLA** Cooking a paella on a BBQ is easy because the cooking sequence follows the natural cycle of the fire. Once you have established a good, hot bed of coals, you brown the chicken & any other meats in olive oil, then add chopped onions & saute gently. The fire only needs to remain hot enough to bring the liquid to a boil when you add the rice. Once it has reached boiling, the rice can slowly simmer, absorbing the juices from the other ingredients, along with the color, flavor & aroma of the saffron. If you throw sprigs of herbs or grapevines on the coals, their smoke will flavor the clams & mussels. The fire can cool down slowly while the rice cooks.

## *Seafood Paella Variation*

Substitute Prawn stock or fish stock for the chicken stock  
Substitute 4 oz of white fish filet (such as rockfish, halibut) or 1 large scallop per person for the chicken thigh.

Add the fish/ scallops at the point where you add the clams in the above recipe.