

Paella

Serves 4-6

Ingredients

- 3 T. olive oil
- 1 1/2 c. onions, diced
- 2 T. garlic, minced
- 1 1/2 c. mushrooms, sliced
- 1/2 c. red peppers, cut into slivers
- 1 1/2 c. long grain white rice
- 1 1/2 c. clam juice
- 1 1/2 c. chicken stock
- 1/2 c. white wine
- a healthy pinch (or two!) of saffron
- 1/2 lb. boneless turkey or chicken pieces, fat removed and cut into 2 inch pieces
- 1/2 lb. snapper, cod, sea bass or other firm white fish
- 3/4 lb. mussels, debearded
- 1/2 lb. large shrimp, peeled if desired
- 1/4 lb. scallops

Preparation

1. Heat oil in a Paella pan or large shallow sauté pan over medium high heat.
2. Add onion and garlic, cook, stirring for 2 minutes.
3. Add mushrooms and peppers and cook 2 minutes more. (You may stop at this point until ready to eat if desired and just have the last 20 minutes to finish this dish.)
4. Add rice and coat with oil and juices.
5. Add clam juice, chicken stock, white wine and saffron. Bring to simmer and cook for 12 minutes, stirring occasionally.
6. Add turkey or chicken, cook for 2 minutes.
7. Fold in snapper, mussels and shrimp and cook for 3 minutes.
8. Stir in scallops and cook 3 more minutes or until done. Liquid may be added if mixture is too dry at the end.

Note: If you have a paella pan, cook this version over a kettle type bar b que for a more authentic version and different flavor. Serve with a nice crisp romaine salad with tomatoes and citrus vinaigrette.

