



SEAFOOD PAELLA

An interactive dining experience that's a big hit at outdoor parties. Full of flavor and fun. Serves 25

INGREDIENTS

PHASE 1

1 cup olive oil
6 pounds skinless, boneless chicken breasts and thighs, cut into 2-inch pieces
5 Tbls paprika
4 Tbls dried oregano
4 Tbls salt
4 Tbls black pepper
3 pounds mussels and/or clams
3 pounds ground chorizo sausage, casings removed (or 3 pounds cured chorizo, cut into 1-inch pieces)

PHASE 2

1 cup olive oil
7 cups uncooked Bomba rice (Arborio is an acceptable substitute)
10 cloves garlic, minced
4 medium onions, chopped
4 Tbls crushed red pepper flakes
4 pinches saffron threads
4 bay leaves
2 bunches Italian flat leaf parsley, chopped
4 red bell pepper, coarsely chopped
7 lemons, zested

PHASE 3

15 cups chicken stock
3 pounds shrimp, peeled and deveined

INSTRUCTIONS

PHASE 1 - PROTIENS

Heat 1 cup olive oil in the center 2/3 section of a paella pan over medium heat. Sauté chicken 10-15 minutes, seasoning with oregano, paprika, salt and pepper until almost done, push to the outer rim where the pan is cooler on low heat. Sauté mussels and clams for 10-15 minutes until they start to open, push to outer rim with chicken. Sauté chorizo for 10-15 minutes, push to outer rim.

PHASE 2 - RICE & SEASONING

Heat another 1 cups olive oil in center section. Coat rice and onion in oil; sauté for 5 minutes. Add red pepper flakes and garlic continue stirring about 3-5 minutes until garlic is lightly golden. Stir in saffron threads, bay leaf, parsley, red bell pepper, and lemon zest.

PHASE 3 - FINISH

Make certain entire pan is on medium -low heat. Pull in other ingredients from the outer rim and distribute evenly. Add stock. Bring to a boil, and reduce heat to medium low. Stir in shrimp after 10 minutes. **STOP STIRRING!** Simmer another 20-30 minutes, until rice is tender and shrimp are cooked. By allowing the Paella to cook without stirring, a sacred rice crust called Socaratta will develop on the bottom. The luckiest eaters get a taste of this of this crispy goodness with their bountiful seafood dish.