

Paella Bob's recipe

This makes enough to completely fill a 15" Paella pan, or a 12" cast iron skillet.

Serves 6 as a main course

Can be done entirely on the grill, or stovetop

Vegetables:

- 1 Cup diced red onion
 - 1 cup diced red bell pepper
 - 4-6 cloves garlic minced
 - 1 cup frozen peas
- } These get sautéed together



Broth:

- 6 cups Chicken stock
 - 1 cup dry white wine (Vermouth, chardonnay, etc)
 - 2 Bay leaves
 - 1-1/2 tsp smoked paprika
 - ½ teaspoon crushed red pepper flakes
 - ¼ tsp saffron Threads
 - 1 tsp liquid smoke (optional)
- If you use shrimp and they have peels and tails, remove the peels and tails and add to the stock

Meat:

- 4 Oz. Prosciutto diced to ¼"
- 2 lbs meats of your choice, chicken, Chorizo, Shrimp, Scallops, etc. Cut to bite size pieces.
- 18 clams or mussels (this is all I can fit in the pan)

Other:

- 2 cups Arborio Rice (Purists say never use long grain rice, but I know people who do. IF you use regular rice you will need less broth)
- Olive oil

Cooking process

1. Make the broth. Put all ingredients into a saucepan and bring to a simmer for about 10 minutes. Strain into a bowl or pitcher that will hold it all. This can be done ahead of time.
2. Heat the pan, add a layer of Olive oil, and sauté the Prosciutto for about 5 minutes, until it starts to crisp.
3. Add the onions, peppers, and garlic, and sauté until they soften a bit (5-10 minutes)
4. If you have raw chicken, add it now and sauté for a couple of minutes until it starts to cook

5. Add the rice to the pan, stir it thoroughly so the grains are all coated with oil. Add more oil if you need.
6. Add any other meats (chorizo), about 1/2 of the broth (it should be hot), and stir to mix. Close the cover on the grill and simmer until most liquid is absorbed (about 15 minutes).
7. Add the shrimp and clams along with additional broth and frozen peas. Push the clams down into the broth, nestle the shrimp into the rice mix.
8. Cook for another 10-15 minutes until the clams open. Most liquid should be absorbed. Check the rice, if it is not quite done, more stock or water can be added to the pan.

When the rice is cooked, and the clams are open, remove from the heat. Cover with aluminum foil (and let rest for 5 minutes, before serving.

Enjoy!!!!

Notes:

If cooking on the grill, use some smoking wood or wood chips for more flavor.

This recipe can be halved, (1C rice, 3-1/2 cups stock, 1# meat)

You can also scale it up, but will need a larger pan