

Paella

Double everything for 8

1/2 cup white wine
1 red onion chopped
mussels, cleaned [as many as you want]
clams, cleaned [as many as you want]
1/2 cup olive oil
1/2 red onion chopped
1 rasher of bacon (optional)
4 garlic cloves crushed
1 red pepper finely chopped
1 ripe tomato, peeled and chopped
4 oz Chorizo sausage
pinch of cayenne pepper
1 cup paella rice (or use Arborio; do *not* use long-grain rice)
1/4 teaspoon saffron threads (not ground saffron)
2 cups chicken stock heated
3 oz frozen peas --
12 [at least] prawns, peeled and de-veined
1 tablespoons finely chopped parsley

[Cooked chicken pieces can be added as well if you wish]

Heat the wine and onion in a saucepan. Add mussels and clams. Cover and gently shake the pan for 5 minutes over high heat.

Remove and discard any unopened mussels or clams. [The clams may take a bit more than 5 minutes]

Drain the mussels and clams reserving the liquid.

Heat oil in pan and add extra onion bacon, garlic, and red pepper. Cook for 5 minutes. Add tomato, chorizo and cayenne.

Add rice and stir. Blend saffron with the stock and add to rice mixing well. Bring to a boil and reduce heat to low.

Simmer uncovered for 15 minutes without stirring.

[I made the above about an hour before everyone came]

Put the peas and shrimp on top of the rice. Push them in, cover and cook on low for about 10 minutes until everything is cooked. Add some of the reserved liquid if needed.

Add mussels and clams for last 5 minutes. Add some more of the reserved liquid if needed.

Taste the dish several times to make sure the rice is cooked and tender.

Let rest for a few minutes, sprinkle parsley over the top and serve.