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fruit
comes
full
circle*

Spanish Seafood Paella

Serves 6 - 8

Ingredients -

4 chicken thighs

Spice Mixture - Combine 2 tsp. dried oregano,

2 T sweet paprika, kosher salt and freshly ground pepper

1/4 cup extra-virgin olive oil

1 Spanish chorizo sausage or other spicy sausage

4 garlic cloves, crushed

1 Yellow onion, diced

1 (16-ounce) can whole tomatoes, drained and hand-crushed

1 cup short to medium grain rice (Most appreciated variety of Spanish rice is bomba that can be mail ordered or purchased from specialty stores)

1 tsp. saffron threads

1/2 cup water and 1/2 cup chicken broth combined and warmed

4 jumbo shrimp, peeled with heads and tails on

6 - 8 littleneck clams, scrubbed

6 - 8 mussels, cleaned

1/4 lb. scallops, cleaned, abductor muscle removed

1/2 cup sweet peas, frozen and thawed

Fresh flat-leaf parsley leaves, for garnish

Lemon wedges, for serving



Key Features to a Great Paella - the right rice, pan, distribution of the heat, sofrito, and liquid.

Prepare Chicken and Sausage -

Rinse the chicken thighs and pat them dry. Rub chicken thighs with spice mixture and marinade for approximately 30 minutes.

A paella pan is a shallow, wide metal pan with splayed sides that distributes heat evenly. Over medium heat on a barbecue grill or stove, heat the olive oil in a paella pan or wide shallow skillet. Brown chicken turning with tongs until all sides are done. Add the chorizo and continue to cook until the oil has turned a bright red color. Remove the chicken and sausage to a platter and pat dry with paper towels.

Prepare Sofrito, the Flavor Base -

Sofrito is a Spanish word referring to a culinary combination of aromatic ingredients cut into small pieces. Reduce heat to medium and return the pan to the stove. Make a sofrito - sauté garlic, onion, and tomatoes until it starts to caramelize and the flavors meld; season with salt and pepper to taste.

Prepare Paella -

Add rice, stirring so all rice is coated. Stir the saffron into the rice. Pour the water/broth mixture and simmer for 10 minutes, gently moving the pan around so the rice cooks evenly and absorbs the liquid. This is not risotto so do not stir constantly and do not cover.

Add all seafood, chicken, and the sausage. Stir the paella and cover the seafood with the rice and simmer, without stirring, until the rice is al dente, about 15 minutes. When almost done, add the peas on top and continue to cook for 5 minutes, until the paella looks fluffy and moist. The ideal paella has a caramelized crust of rice that sticks to the bottom of the pan which is called socarrat.

Allow to rest, off the heat for 5 minutes. Garnish with parsley and serve with lemon wedges.

Wine Pairing Suggestion -

Drink a crisp Sauvignon Blanc, aromatic Viognier, or spicy, fruity Grenache

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