



Paella with Seafood and Chorizo

YIELD: Makes 4 to 6 servings

PREPARATION METHOD

1. In 18-inch paella pan or 12-inch skillet over medium high heat on Wolf Rangetop, sauté sausage in oil until the oil is red.
2. Remove sausage and place on a plate.
3. Add garlic, onions and paprika to oil. Sprinkle in salt and pepper and stir.
4. Allow this mixture to cook until the onions are cooked through.
5. Add tomatoes, rice, saffron and hot water; gently stir to combine.
6. Bring to a gentle simmer and reduce heat.
7. Simmer without stirring for about 10 minutes.
8. Fold in seafood, cooked sausage and peas.
9. Simmer without stirring for 15 to 20 minutes, or until paella is fluffy and seafood is cooked. Turn seafood over as necessary.
10. Remove from heat and allow to "set" for 10 minutes.
11. Garnish with chopped flat leaf parsley and lemon wedges.

INGREDIENTS

- 4 ounces smoked Spanish chorizo sausage, thinly sliced
- 1/3 cup extra virgin olive oil
- 4 to 6 cloves garlic, peeled and diced
- 1 medium yellow onion, peeled and diced
- 1 tablespoon sweet Spanish paprika
- 1/2 teaspoon Kosher salt
- 1/4 teaspoon freshly ground black pepper
- 1 (14.5 ounce) can whole tomatoes, drained and crushed by hand
- 1 cup Spanish or medium grain rice, uncooked
- 1 scant teaspoon saffron threads
- 3 cups hot water or chicken broth
- 8 large shrimp, preferably heads on
- 2 small lobster tails, split in half lengthwise
- 12 littleneck clams, cleaned
- 12 mussels, cleaned
- 1/2 cup frozen sweet peas, thawed
- Flat leaf parsley, lemon wedges for garnish