



Paella

Jay C. Veregge ~ Executive Chef
(serves 2-3 people)

INGREDIENTS

3 oz	Arborio rice, <i>uncooked</i>
2 oz	Spanish chorizo, <i>sliced</i>
6 oz	clams
4 oz	mussels
1 oz	garlic, <i>chopped</i>
1 oz	red peppers, <i>chopped</i>
2 oz	seafood stock
2 oz	prawns
3-4 ea	saffron threads

PROCEDURE

- Bring 6 ounces of water to a boil in a medium-size sauce pan.
- Add rice and lower heat to simmer. Cover and cook approximately 6 minutes or until rice is approximately three-quarters cooked, set aside.
- Heat large sauté pan over medium heat and sauté chorizo until browned.
- Add clams, mussels, garlic and red peppers.
- Add stock and cover pan. Steam until clams and mussels open, approximately 6 minutes.
- Add pre-cooked rice, prawns and saffron threads.
- Steam until rice is finished cooking.