



H&M 5.31.14

THE WAY HE WON HER HEART

GUZMÁN'S PAELLA

Bomba Rice	5 cups
Fish/Seafood Stock	12 cups
Clam Juice	1 bottle
Olive Oil	1 cup
Garlic	4 cloves chopped finely
Bilbao Sausage	½ lb sliced into bitesize pieces
Butifarra Sausage	½ lb sliced into bitesize pieces
Chicken Drumsticks	2 lbs
Prawns	1.5 lbs peeled & deveined
Fish Filets	1 lb cut into bitesize chunks
Lobster	6 tails cut in half lengthwise
Squid	1 lb sliced into rings & tentacles
Mussels	1.5 lbs
Clams	1.5 lbs
Tomato Sofrito ^{*(see below)}	2.5 cups
Pimentón (Smoked Paprika)	2 ½ teaspoons
Saffron	3 teaspoons (mix with fish stock)
Green Peas	1 cup
Green Beans	1 lb trimmed & cut to 1½ inch length
Spanish Sweet Red Peppers	1 cup sliced
Lemons & Limes	Wedges of lemon & zest of lime
Sazón Goya Con Azafran	1 spice package
Marinated Asparagus Spears	1 can
Cold Beer & Good Red Wine	...for the chef, of course

*Tomato Sofrito: Tomato sauce, onion, garlic & bell pepper sauté made ahead



Heat half of the oil in the paella pan over low heat, add the garlic and sauté lightly. Cook the prawns and calamari and fish and lobster for a few minutes, until the prawns turn slightly pink and the squid slightly white on both sides. Season with salt & pepper. Do not overcook. Remove and set aside.

Heat the remaining oil and then add the chicken and sauté for several minutes until brown all over, then push them to the edge of the pan. Add the sausages and sauté for a few minutes. Add the green beans and peas to the pan and sauté for a few minutes.

Meanwhile, in a separate pot, steam the mussels and clams. When the shells begin to open, removed them from heat and set aside, covered.

Add the rice to the paella pan and cook for a few minutes, stirring with a wooden spatula, until thoroughly coated and translucent, but don't let it burn. Then add the tomato sofrito and stir the ingredients well, deglazing the pan by scraping up any bits on the bottom.

Add the Pimentón (Spanish Paprika) and the Sazón Goya seasoning and stir through, cooking over moderate heat for a few seconds. Pour in the seafood stock (infused with the saffron) and clam juice and stir until combined and spread out the ingredients evenly in the pan. Grate the zest of a couple limes over the paella and bring to a low boil. Cook over medium to high heat for about 5 minutes until the rice rises to the surface of the liquid. Season with salt and pepper if necessary. Turn the heat down to simmer. After 10 minutes add the seafood and gently mix with rice, arranging the split lobster tails and mussels on top of the rice. Cook until the rice is al dente, about 10 more minutes. You may have to add a little water or broth or white wine or beer as the rice cooks and liquid evaporates - choose your poison. Cover with aluminum foil for the last few minutes. Then turn off heat and let it sit for a few more.

Finally, remove the foil, place lemon wedges around the perimeter of the pan, arrange the asparagus spears with the lobster tails, and sprinkle the sweet peppers all around and serve!

