

Published October 14th, 2009

Gerard's Paella Mixta with Sueoka Family additions



Photo Susie Iventosch

*This is a half recipe, which is plenty for a family meal plus leftovers! I made this in a 17-inch paella dish. The Sueokas used a larger dish and the full recipe, which served at least 20 people. I like to add langostino or lobster, and calamari is also a nice touch. A Spanish Rioja is a wonderful pairing with this dish.
** The dish takes approximately 1 1/5 hours to prepare, so be sure to plan on plenty of time.

INGREDIENTS

1/2 cup olive oil
1 head of garlic, with cloves detached, but not skinned
3 red peppers or piquillo peppers, cored, seeded and sliced
2 1/2 -3 pounds of chicken, preferably leg and thighs with bone in
1 package (4-sausages) of Spanish chorizo, sliced into 1-inch thick slices (available at Lunardi's, Diablo Foods and Whole Foods) ***
2 yellow onions, chopped
1-16-ounce can diced tomatoes
3 1/2 cups chicken broth (have a little extra on hand if you need to add more)
10-12 threads saffron, crushed
1 1/4 teaspoons Spanish smoked paprika
2 1/2 to 3 cups uncooked short-grain (paella rice is available at most upscale markets)
1-16-ounce garbanzo beans, drained
1/2 pound green beans or slender asparagus
1-14-ounce can artichoke heart quarters, drained
10-12 jumbo shrimp (16/20 count)
10-12 Manila clams and or New Zealand Green Lip mussels
(I like to add langostino or lobster, too, and my friend adds calamari)
2 lemons cut into wedges for garnish
***Spanish chorizo is flavored with garlic and Paprika, compared with Mexican chorizo, which is generally flavored with vinegar and chili powder.

DIRECTIONS

Heat paella pan over medium-high heat, add olive oil and garlic and fry the peppers for about 4-5 minutes. Remove peppers and set aside.
Add chicken parts to the pan, and cook over medium-high heat, turning chicken to sear all sides. When chicken is golden brown, add the onions and cook until translucent. Add the tomatoes and the chicken broth and reduce this down for about 30 minutes, over medium heat. Meanwhile, crush saffron threads and add to the broth mixture along with the paprika.
After the 30 minutes, stir in the rice and let it simmer for about 20-30 minutes. Do not stir or cover the rice. As the rice begins to cook, add the vegetables and the garbanzo beans.
Finally, add the shrimp and shell fish into the rice mixture, tucking them down into the broth, and cook for 10 more minutes.
The dish is done, when the rice begins to caramelize on the bottom of the pan and all of the liquid is absorbed by the rice, and the chicken is cooked through. If you need to stir in additional broth, do so a little bit at a time, to get the rice to the desired texture and doneness.
Squeeze lemon juice over the entire dish before serving.
Susie can be reached at suziven@gmail.com

Reach the reporter at: info@lamorindaweekly.com

Copyright © Lamorinda Weekly, Moraga CA