

Dining • Dining • Dining • Dining • Dining • Dining •

**Paella in the Park**

By Susie Iventosch



3rd and 4th from left: Tom and Carol Sueoka Photo Andy Scheck

Paella is one of those dishes that has no exact formula, but instead is an evolving recipe – one that changes according to the cook’s whims and the availability of ingredients. And, making paella is as much an event as a meal!

Commonly cooked over an open fire, paella is considered a delicacy, made with short-grain rice and vegetables, seasoned with saffron and most often including chicken, sausage and shell fish. But, originally, paella was a common meal for field laborers and since shell fish sightings are rare in the fields, it was usually made with chicken, rabbit, duck or snails.

To make paella, one needs a very large pan, some good friends, a large fire pit, barbecue grill or stove top and some time to kill. It is a great reason to gather family and

friends to spend a day in the park.

Carol and Tom Sueoka of Orinda recently embarked on making paella for big family gatherings in the park and enjoyed good old-fashioned fun with their family and friends while doing so. They’ve celebrated “paella” style at the Lafayette reservoir and more recently the Moraga Commons Park.

Tom said they really like the Commons because it also offers Bocce ball, frisbee golf and a skate park for the kids. But, there are only two grills large enough to accommodate a large paella pan, so he suggests arriving early to reserve one of them.

“The large grills are better for making paella, because you don’t have to continually rotate the pan to ensure even cooking,” he said.

This is quite a cooking ad-

venture and a bit of an undertaking, all inspired by a common interest in the Food Network.

“My husband and I were talking with our daughter and son-in-law about what to do on July 4th this past year,” Carol said. “Somehow the conversation came around to the discovery that the kids and I had each recently seen the same episode of ‘Bobby Flay’s Throw-down’ on the Food Network. This show featured an interesting chef from nearby Occidental who prepares authentic paella for large groups on different beaches in Northern California.

“The recipe looked delicious and our son-in-law, Brad Hoover, who had lived in Spain for some time after high school, has a passion for things from Spain, so we decided to try making it for our July 4 celebration.”

Carol says the colors are spectacular at each stage of the preparation, with the addition of saffron, the special puffy paella rice, peppers, pink shrimp and clams.

“There is nothing like standing around in a beautiful setting with close friends and family and preparing a beautiful-looking, aromatic, delicious dish together,” she said. “We are so fortunate to have beautiful parks like the Lafayette Reservoir and the Moraga Commons in our backyard to enjoy.”

Cooking in the park is not just for summer, as the crisp fall days lend themselves so nicely to being outdoors enjoying the cooler air and the lovely fall colors. Try your hand at entertaining in the park and let me know how it goes! I’ll be waiting for your wonderful recipes to share with our readers.

Moraga Commons Park  
Moraga Rd & St Mary’s Rd  
Moraga, CA 94556  
(925) 376-2520

Paella pans are sold in a variety of sizes at Sur La Table in Walnut Creek. They range in size from 15 to 22 inches in diameter and come in several different materials and price points.

Sur La Table  
1211 Broadway Plaza  
Walnut Creek, CA 94596-5112  
(925) 210-0103  
Or a large-sized frying pan can also be used and Across the Way carries a great assortment of these.  
Across The Way  
1409 Moraga Way, Moraga  
(925) 376-3600

**Gerard’s Paella Mixta with Sueoka Family additions**

\*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.



Photo Susie Iventosch

**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](mailto:suziven@gmail.com)

This recipe is available on our web site.

Go to:  
[www.lamorindaweekly.com](http://www.lamorindaweekly.com)  
Susie can be reached at [suziven@gmail.com](mailto:suziven@gmail.com)

**Chef Chao**  
FINE CHINESE CUISINE

*Chef Chao is very excited to proudly feature a special holiday season Dinner Menu. 5 course dinner under \$18 value price.*

[www.chefchaorestaurant.com](http://www.chefchaorestaurant.com)

- Chinese Banquet & Catering • Award Winning Cuisine
- Open For Lunch & Dinner • Take Out Orders Welcome

**925.376.1740**

343 RHEEM BLVD • MORAGA (next to 24 hour Fitness)

**COUPON**

**\$5 off**

Minimum \$25 or more not valid with any other offer. lunch, dinner or to go. One coupon per table, exp. 12/29/2009

Terzetto presents:

**Art & Wine**

The Art of Leslie Swartz Paintings

from the Moraga Art Gallery

Saturday  
**October 24th**

5:30 to 8:30 pm

1419 Moraga Way, Moraga Shopping Center  
925-376-3832 • [www.terzettocuisine.com](http://www.terzettocuisine.com)  
Mon: 7am - 2pm; Tues-Sun: 7am - 8:30pm

Best Sushi in California

**KIRIN SUSHI**  
Japanese Restaurant

356 Park Street, Moraga 376-2872  
(next to Rheem Theatre)

**NOW OPEN** Tuesday-Sunday Lunch & Dinner  
[www.kirinsushi.us](http://www.kirinsushi.us)

**RISTORANTE VINO**  
TAPAS • SEAFOOD

In the Bay Area Since 1963

**Healthy delicious food**  
**Healthy affordable prices**  
**Piano and love**

3531 Plaza Way, Lafayette  
(near the Lafayette theatre)

Reservations recommended  
**(925) 284-1330**

Lic. Castro Ascarrunz, owner, chef, waiter, entertainer

**Self-Serve Frozen Yogurt now in Lafayette!**

**Flippers Yogurt**

pure frozen yogurt

**Buy One Get one free!\***

8 delicious flavors and 38 toppings, including fresh fruit! MYO pure frozen yogurt offers the highest level of live active cultures and probiotics in their product.

**960 Moraga Rd Lafayette, • (925) 284-1567**

\*Up to 8oz free w/greater or equal purchase. Cannot be combined w/other specials or coupons.

**LAMORINDA's Restaurants**

... updated September 16, 2009 ...

<b>American</b>	Bistro, 3287 Mt. Diablo Blvd, Laf, 283-7108	Ristorante Amorora, 360 Park St, Mor, 377-7662
	Chow Restaurant, 53 Lafayette Cir, Laf, 962-2469	<b>Japanese</b>
	Quinos, 3651 Mt. Diablo Blvd, Laf, 962-0200	Asia Palace Sushi Bar, 1460 B Moraga Rd, Mor, 376-0809
	Ranch House, 1012 School St, Mor, 376-5127	Blue Ginko, 3518-A Mt. Diablo Blvd, Laf, 962-9020
	Terzetto Cuisine, 1419 Moraga Way, Mor, 376-3832	Fuz, 3707 Mt. Diablo Blvd, Laf, 299-9930
	The Cheese Steak Shop, 3455 Mt. Diablo Blvd, Laf, 283-1234	Kane Sushi, 3474 Mt. Diablo Blvd, Laf, 284-9709
		Kirin Sushi, 356 Park Street, Mor, 376-2872
		Niwa Restaurant, 1 Camino Sobrante # 6, Ori, 254-1606
<b>BBQ</b>	Bo's Barbecue, 3422 Mt. Diablo Blvd, Laf, 283-7133	Petra Café, 2 Theatre Sq # 118, Ori, 257-1203
		Yu Sushi, 19 Moraga Way, Ori, 253-8399
<b>Burger Joint</b>	Flippers, 960 Moraga Rd, Laf, 284-1567	<b>Mediterranean</b>
	Nation's Giant Hamburgers, 400 Park, Mor, 376-8888	Oasis Café, 3594 Mt. Diablo Blvd, Laf, 299-8822
	Nation's Giant Hamburgers, 76 Moraga Way, Ori, 254-8888	Turquoise Mediterranean Grill, 70 Moraga Way, Ori, 253-2004
<b>Café</b>	Ferrari-Lucca Delicatessens, 23 Lafayette Cir, Laf, 299-8040	<b>Mexican</b>
	Geppetto's caffè, 87 Orinda Way, Ori, 253-9894	360 Gourmet Burrito, 3655 Mt. Diablo Blvd, Laf, 299-1270
	Mamounia Express Cafe, 3732 Mt. Diablo Blvd #179, Laf, 299-1372	Casa Gourmet Burrito, 3322 Mt. Diablo Blvd, Laf, 284-4415
	Rising Loafers, 3643 Mt. Diablo Blvd Ste B, Laf, 284-8816	El Charro Mexican Dining, 3339 Mt. Diablo Blvd, Laf, 283-2345
	Susan Food Catering & Cafe, 965 Mt. View Dr., Laf, 299-2469	El Jaro Mexican Cafe, 3563 Mt. Diablo Blvd, Laf, 283-6639
<b>California Cuisine</b>	Artisan Bistro, 1005 Brown St., Laf, 962-0882	La Cocina Mexicana, 23 Orinda Way, Ori, 258-9987
	Metro Lafayette, 3524 Mt. Diablo Blvd, Laf, 284-4422	Baja Fresh Mexican Grill, 3596 Mt. Diablo Blvd, Laf, 283-8740
	Shelby's, 2 Theatre Sq, Ori, 254-9687	Celia's Restaurant, 3666 Mt. Diablo Blvd, Laf, 283-8288
<b>Chinese</b>	Asia Palace Restaurant, 1460 B Moraga Rd, Mor, 376-0809	El Balazo, 3518 Mt. Diablo Blvd, Laf, 284-8700
	Chef Chao Restaurant, 343 RHEEM BLVD, Mor, 376-1740	Maya Mexican Grill, 74 Moraga Way, Ori, 258-9049
	China Moon Restaurant, 380 Park St, Mor, 376-1828	Número Uno Taqueria, 3616 Mt. Diablo Blvd, Laf, 299-1333
	The Great Wall Rest., 3500 Golden Gate Way, 284-3500	<b>Pizza</b>
	Hsiangs Mandarin Cuisine, 1 Orinda Way # 1, Ori, 253-9852	Mountain Mike's Pizza, 3614 Mt. Diablo Blvd, Laf, 283-6363
	Lily's House, 3555 Mt. Diablo Blvd #A, Laf, 284-7569	Mountain Mike's Pizza, 504 Center St, Mor, 377-6453
	Mandarin Flower, 581 Moraga Rd, Mor, 376-7839	Pennini's, 1375 Moraga Rd, Mor, 376-1515
	Panda Express, 3608 Mt. Diablo Blvd, Laf, 962-0288	Round Table Pizza, 361 RHEEM BLVD, Mor, 376-1411
	Szechwan Chinese Restaurant, 79 Orinda Way, Ori, 254-2020	Round Table Pizza, 3637 Mt. Diablo Blvd, Laf, 283-0403
	Uncle Yu's Szechuan, 999 Oak Hill Rd, Laf, 283-1688	Village Pizza, 19 Orinda Way # Ab, Ori, 254-1200
	Yan's Restaurant, 3444 Mt. Diablo Blvd, Laf, 284-2228	Zamboni's Pizza, 1 Camino Sobrante # 4, Ori, 254-2800
<b>Coffee Shop</b>	Millie's Kitchen, 1018 Oak Hill Rd #A, Laf, 283-2397	<b>Sandwiches/Deli</b>
	Squirrel's Coffee Shop, 998 Moraga Rd, Laf, 284-7830	Bianca's Deli, 1480 Moraga Rd # A, Mor, 376-4400
	Village Inn Cafe, 204 Village Square, Ori, 254-6080	Europa Hofbrau Deli & Pub, 64 Moraga Way, Ori, 254-7202
<b>Continental</b>	Petar's Restaurant, 32 Lafayette Cir, Laf, 284-7117	Kasper's Hot Dogs, 103 Moraga Way, Ori, 253-0766
	Vino Restaurant, 3531 Plaza Way, Laf, 284-1330	Noah's Bagels, 3518 Mt. Diablo Blvd, Laf, 299-0716
	Duck Club Restaurant, 3287 Mt. Diablo Blvd, Laf, 283-7108	Orinda Deli, 19 F Orinda Way, Ori, 254-1990
<b>French</b>	Chevalier Restaurant, 960 Moraga Road, Laf, 385-0793	Subway, 396 Park St., Mor, 376-2959
	Fuz, 3707 Mt. Diablo Blvd, Laf, 299-9930	Subway, 3322 Mt. Diablo Blvd #B, Laf, 284-2627
<b>Hawaiian Grill</b>	Lava Pit, 2 Theatre Square, St. 142, Ori, 253-1338	Subway, Theatre Square, Ori, 258-0470
<b>Indian</b>	Swad Indian Cuisine, 3602 Mt. Diablo Blvd, Laf, 962-9575	<b>Seafood</b>
<b>Italian</b>	Giardino, 3406 Mt. Diablo Blvd, Laf, 283-3869	Yankee Pier, 3593 Mt. Diablo Blvd, Laf, 283-4100
	La Finestra Ristorante, 100 Lafayette Cir, #101, Laf, 284-5282	<b>Singaporean/Malaysian</b>
	Mangia Ristorante Pizzeria, 975 Moraga Rd, Laf, 284-3081	Kopitiam, 3647 Mt. Diablo Blvd, Laf, 299-1653
	Michael's, 1375 Moraga Way, Mor, 376-4300	<b>Steak</b>
	Mondello's, 337 RHEEM BLVD, Mor, 376-2533	Casa Orinda, 20 Bryant Way, Ori, 254-2981
	Pizza Antica, 3600 Mt. Diablo Blvd, Laf, 299-0500	<b>Tea</b>
	Pizzeria Amorora Rest., 65 Moraga Way, Ori, 253-7662	Patisserie Lafayette, 71 Lafayette Cir, Laf, 283-2226
	Postino, 3565 Mt. Diablo Blvd, Laf, 299-8700	Tea Party by Appointment, 107 Orinda Way, Ori, 254-2206
		<b>Thai</b>
		Amarin Thai Cuisine, 3555 Mt. Diablo Blvd #B, Laf, 283-8883
		Baan Thai, 99 Orinda Way, Ori, 253-0989
		Royal Siam, 512 Center Street, Mor, 377-0420
		Siam Orchid, 23 Orinda Way # F, Ori, 253-1975
		<b>Vietnamese</b>
		Little Hearty Noodle, Pho & Pasta, 578 Center St., Mor, 376-7660

**download our Restaurant Guide from our web site at [www.lamorindaweekly.com](http://www.lamorindaweekly.com)**

The Lamorinda Weekly (LW) Restaurant Guide is not paid advertising; our intent is to provide a useful reference guide. We hope that we have included all Lamorinda restaurants on this page, except those that told us they did not wish to be listed. LW is not liable for errors or omissions. In the event that we have inadvertently printed misinformation or excluded a restaurant please let us know ([info@lamorindaweekly.com](mailto:info@lamorindaweekly.com)) so that we may correct our list for the next issue.