

The Original Paella of Spain

From "The Best Recipes in the World" by Mark Bittman, p. 520

Makes 4 servings

Time 30 minutes

"I didn't understand paella well until I had this dis in Spain. Rather than a major production, it's a simple combination of rice and shrimp, a terrific weeknight dish, as it has been in coastal Spain for centuries." Mark Bittman

NOTE (TdeH pre cook all meats/shrimps etc. Just to grill)

3 ½ cups chicken stock, preferably homemade (TdeH:4-4 ½ cups)

Pinch of saffron threads, optional

3 tablespoons extra virgin olive oil

2 cups short –or medium- grain rice, preferably Arborio (risotto)

Salt and black pepper to taste

2 cups peeled shrimp, cut into ½-inch chunks (1/2 pound)

Minced fresh parsley leaves for garnish

Added by Tracee

3 sausages (spicy or not)

1-2 chicken breast cut in slices

Add 1 cup of stock when including additional ingredients (see NOTE)

1. Preheat the oven to 500F or as near that temperature as you can get int. Warm the stock in a saucepan with the saffron if you're using it. Place an ovenproof 10 –or 12-inch skillet over medium- high heat and add the oil. A minute later, add the onion and cook, stirring occasionally, until translucent, about 5 minutes.
2. Add the rice and cook, stirring occasionally, until glossy, just a minute or two. Season liberally with salt and pepper and add the warmed stock, taking care to avoid the rising steam. Stir in the shrimp and transfer the skillet to the oven.
3. Bake for about 25 minutes (TdeH: or 5 minutes more with additional ingredients), until all the liquid is absorbed and the rice is dry on top (it's nice if it browns a little on the bottom, too). Garnish with parsley and serve immediately.