

# Paella

Serves 8-10



6 tablespoons olive oil  
1 small to medium sized onion - minced  
1 each sweet red, yellow and green bell pepper, seeded, and cut into strips  
1 cup drained, chopped canned tomatoes  
4 cloves minced garlic  
1 teaspoon dried thyme  
1 (2 1/2 pound) chicken, cut into serving pieces, patted dry  
Salt and freshly ground black pepper  
1 1/2 lb good quality chorizo sliced into 1/4-inch thick half circles  
1/2 cup dry white wine  
3 cups long-grain rice  
1/4 teaspoon ground saffron or saffron threads  
5 to 6 cups simmering chicken stock  
12 – 16 extra-large shrimp, shelled and de-veined, leaving tails intact  
12 – 16 hard-shelled clams, such as littlenecks, scrubbed  
12 - 16 mussels, scrubbed  
1 cup green peas  
1 cup snow peas (optional)  
1 can artichoke hearts, drained (optional)  
Lemon wedges, for garnish

In non-reactive pan, make the Sofrito by heating 3 tablespoons olive oil over moderately high heat until hot. Add the Onions, and Peppers and cook, stirring occasionally, for 5 minutes. Add Tomatoes, Garlic, and Thyme and cook, stirring for 5 minutes more, until most of the liquid in the pan evaporates and the mixture is thick.

Season the Chicken with Salt and Pepper. Heat remaining Olive Oil over moderately high heat until hot. Add the Chicken and cook it, turning often. If Chicken was cooked with skin on, some of the fat will have rendered out of it. If so, drain Chicken, and add Sausage and cook until lightly browned. Transfer to a plate. Deglaze pan with 1/2 cup dry White Wine. Reserve White Wine.

Remove all racks from the oven. Preheat oven to 400 degrees. Combine Sofrito, Rice, Saffron and Wine in 14-inch Paella pan or heavy wok. Slowly pour in 5 1/2 cups simmering Stock, and Wine, and, stirring constantly, bring to a boil over high heat. Remove the pan from the heat and season with salt and pepper.

Arrange the Chicken, Sausage, Shrimp, Clams, and Mussels on top of the Rice. Bake uncovered on the floor of the oven for 20 minutes. Remove pan from oven. Arrange Snow Peas and Artichoke Hearts on top of Rice, and sprinkle Green Peas at random over the whole dish. Return to oven and bake and bake on floor of oven for 5 to 10 minutes more or until all the liquid has been absorbed by the Rice and the grains are tender but not too soft. If necessary, add the remaining 1/2 cup Stock, if the Rice needs to be softer. Do not stir the Paella once it goes in oven. Do not stir it when it comes out.

Let stand at room temperature covered with a cloth for about 5 minutes before serving. Garnish with Lemon Wedges.