



## PAELLA

(Serves 12)

### INGREDIENTS

- A-** 2 pounds chicken pieces  
1 teaspoon fresh lime juice  
2 teaspoons salt
- B-** 1 pound fresh mussels  
1 pound fresh scallops  
3 cans (10-ounce) clams  
1 can (10-ounce) green peas  
1 can (10-ounce) artichoke hearts  
3 quarts water (includes drained liquid from cans)  
3 tablespoons salt  
2 pounds frozen raw shrimp tails, medium size, with shells
- C-** 1 cup olive oil  
2 large cloves garlic, peeled and crushed  
1 pound chorizo (Spanish sausage) cut into pieces
- D-** 2 onions, peeled and finely chopped  
2 green peppers, seeded and finely chopped  
2 large cloves of garlic, peeled and finely chopped
- E-** 1/2 teaspoon saffron powder  
2 tablespoons paprika  
1/2 pound fresh string beans, trimmed and cut into 1/2-inch pieces
- F-** 4 cups long grain rice
- G-** 2 fresh limes
- H-** 1 can (7 ounces) pimientos

## PROCEDURE

- 1**-Cut chicken pieces in half, wash, dry, and season with salt and lime juice included in **A**. Set in refrigerator for several hours or overnight.
- 2**-Drain any cans included in **B**. Measure the drained liquid. Add enough water to measure 3 quarts (12 cups) and reserve. Reserve contents of cans.
- 3**-In a large pot, bring to a brisk boil reserved liquid together with salt included in **B**. Wash shrimps carefully, add to pot, cover and cook at low heat for *5 minutes*. Strain and reserve liquid. Reserve shrimps.
- 4**-Place a 20-inch *paellera* over two coils of the electric stove. Heat olive oil included in **C** and add cloves of garlic. Stir until well browned and discard.
- 5**-Mix chicken pieces and Spanish sausage in *paellera* for *10 minutes* at moderate heat, stirring occasionally.
- 6**-Add chopped ingredients included in **D** to *paellera*, mix, and sauté at low heat for *10 minutes*, stirring occasionally.
- 7**-Add ingredients included in **E** and mix thoroughly.
- 8**-Heat to boiling the reserved liquid, add to the *paellera*, mix, and cook at moderate heat, uncovered, for *45 minutes*. Meanwhile, shell and devein the reserved shrimps.
- 9**-Add rice included in **F** mix and cook over moderate heat for *30 minutes*. Mix and cook until rice is dry. (In the process of drying, it is convenient to spoon sections of dry rice over remaining pools of liquid.)
- 10**-Turn rice over with a fork, from bottom to top. Add shrimps and reserved contents of cans included in **B**. Mix and cook over low heat for *20 minutes*.
- 11**-Turn off heat and allow *paellera* to rest on the stove for *10 minutes*.
- 12**-Sprinkle juice from 1/2 lime (**G**) over *paellera*.
- 13**-Heat pimentos (**H**) in their juice, drain, and garnish *paellera*. Cut remaining limes into wedges and garnish.

This recipe is adapted from *THE ART OF CARIBBEAN COOKERY*  
by Carmen Aboy Valdejuli, 1975.