

## Celia's Paella Recipe

Serves 8-10

### Ingredients

*1 pound Spanish short grain rice*  
*1 tsp. saffron*  
*½ tsp. pimentón (Spanish paprika)*  
*6 cups chicken broth*  
*½ cup extra virgin olive oil*  
*20 small fresh clams*  
*10 fresh mussels*  
*10 large prawns, in shell*  
*1 pound calamari*  
*½ pound baby scallops*

*½ pound chorizo sausage, sliced*  
*½ pound lean pork, diced*  
*1 pound chicken, cut in pieces*  
*½ pound green beans*  
*1 cup peas*  
*2 tomatoes, diced*  
*1 medium onion, minced*  
*1 tbsp. garlic, minced*  
*1 bunch scallions, chopped*  
*2 tbsp. parsley, chopped*  
*1 tsp. black pepper*  
*2 tbsp. salt*  
*1 4 oz. jar roasted red peppers, sliced Julienne*  
*5 lemons, cut in half and each covered with an 8"x 8" cheese cloth and tied with ribbon of choice*  
*1 thin cotton dish towel*

### Instructions

In a paella pan heat ¼ cup olive oil over medium flame.  
Add prawns, cook briefly until they turn golden. Remove and place in a side dish.  
Add calamari and cook just a bit until they have a little color. Remove to a side dish.  
Cook chicken, chorizo and pork until they have browned. Remove to a side dish.  
Add onion, scallions and green beans to the oil,  
cook until soft. Add remainder of oil if needed.  
Then add tomatoes and garlic. Cook until liquid is absorbed.  
Next add chicken broth and let it boil for five minutes.  
Add chicken, chorizo, pork, saffron, pimentón, black pepper and salt. Mix well.  
Add calamari and scallops. Add rice evenly throughout pan.  
Don't stir rice, just make sure it is evenly distributed.  
Place clams and mussels downward so that their juices pour into the mixture.  
Spread prawns around the pan. Add green beans, peas and parsley.  
Let it cook until all liquid has been absorbed by the rice (about 20 minutes).  
Turn off the burner and place the cotton cloth over the paella for 8 minutes.  
The paella is ready to serve.  
Set the wrapped and tied lemons at each place setting so guests can season to taste.  
Bring paella pan to the table and serve family style.