



Spanish

Paella

1/2 cup olive oil
8 mild Italian sausages, roughly chopped into 1-inch rounds
1 pound dried sausage, roughly chopped
chicken seasoned to taste with paprika, salt and pepper on both sides,
cut into 1 1/2-inch chunks
20 peeled, shrimp seasoned to taste with paprika, salt and pepper
2 carrots, finely minced
1 onion, finely chopped
2 celery stalks, finely minced
10 cloves garlic, minced
6 cups Arborio rice/risotto
3 cups white wine
Freshly ground black pepper
Grey Salt

In a large paella pan over medium heat, add olive oil and then fresh sausage. Sauté for about 5 to 8 minutes or until sausage is well browned. Add chicken and dried sausage to pan and sauté 5 to 8 minutes, or until chicken starts to brown. Add the shrimp and sauté just until the shrimp begin to turn red and curl, about 2 to 3 minutes. Remove all meats from paella pan, using a slotted spoon, and place them on cookie tray to cool.

In the now empty paella pan, sweat the carrots, onions, and celery for about 15 minutes. Add garlic and sauté with vegetables for another 2 minutes. Add the risotto rice, stir and sauté until the grains are a pearly white. Add white wine, and allow to cook down until almost completely gone. Then begin to add broth, about 2 ladles at a time, every 7 to 8 minutes until 35 to 40 minutes have passed, or until broth is fully incorporated into rice and vegetables and rice is tender but al dente.