

of burnished meat or vegetables, and to scrape up some of the chewy, caramelized *socarrat*. The tradition is to start at the perimeter and work your way to the center. It's a convivial way to eat, no matter what's in your paella. 

PAELLA VALENCIANA

(Paella with Rabbit and Snails)

SERVES 6-8

This Valencia-style paella (pictured above, left) is based on a recipe in Jeff Koehler's *La Paella* (Chronicle, 2006), as is the one for paella a la marinera, at right. See page 96 for sources for hard-to-find ingredients and equipment.

- 20 threads saffron, crushed (about 1/4 tsp.)
- 1 lb. boneless skinless chicken thighs, cut into 1 1/2" cubes
- 1/2 rabbit (about 1 lb.), cut into 6-8 pieces
- Kosher salt and freshly ground black pepper, to taste
- 1/2 cup extra-virgin olive oil
- 1/2 lb. shucked lima beans, fresh or frozen and thawed
- 1/2 lb. green or romano beans, trimmed and halved crosswise
- 2 tsp. smoked paprika
- 3 cloves garlic, minced
- 3 medium tomatoes, minced
- 7 cups chicken broth
- 36 live or canned snails (if canned, rinse and boil for 3 minutes and then drain)
- 2 1/2 cups short-grain rice, preferably Valencia or bomba

1 Put saffron and 1/4 cup hot water in a small bowl; let sit for 15 minutes. Season chicken and rabbit with salt and pepper. Heat oil in a 16"-18" paella pan over medium-high heat. Add chicken and rabbit and cook, turning often, until golden brown, about 6 minutes. Add the beans, paprika, garlic, and tomatoes and cook, stirring occasionally, until garlic is soft, about 5 minutes. Add reserved saffron mixture, broth, and snails; season with salt and bring to a boil over high heat.

2 Sprinkle in rice, distribute evenly

with a spoon, and cook, without stirring, until rice has absorbed most of the liquid, 10-12 minutes. (If your pan is larger than the burner, rotate it every two minutes so different parts are over the heat and the rice cooks evenly.) Reduce heat to low and cook, without stirring, until rice has absorbed the liquid and is al dente, 5-10 minutes more. Remove pan from heat, cover with aluminum foil, and let sit for 5 minutes before serving.

PAELLA A LA MARINERA

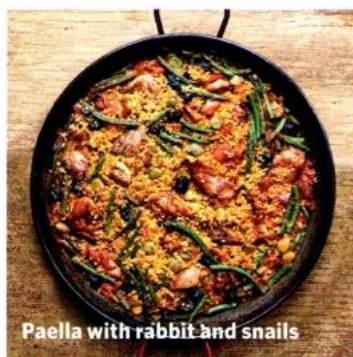
(Fisherman's Paella)

SERVES 6-8

This paella (pictured on page 37) is popular along Spain's coasts. See page 96 for sources for hard-to-find ingredients and equipment.

- 25 threads saffron, crushed (a heaping 1/4 tsp.)
- 1 lb. boneless monkfish filets, cut into 2" pieces
- Kosher salt and freshly ground black pepper, to taste
- 1/2 cup extra-virgin olive oil
- 8 langoustines or extra-large head-on shrimp in the shell
- 10 oz. cuttlefish or small squid, cleaned and cut into 1" pieces
- 1 tbsp. smoked paprika
- 4 medium tomatoes, minced
- 3 cloves garlic, minced
- 1 green bell pepper, cored and chopped
- 1 small onion, minced
- 7 cups fish broth
- 2 1/2 cups short-grain rice, preferably Valencia or bomba
- 1/2 lb. small clams, cleaned

1 Put saffron and 1/4 cup hot water in a small bowl; let sit for 15 minutes. Season monkfish with salt and pepper. Heat oil in a 16"-18" paella pan over medium-high heat. Add monkfish and langoustines and cook, turning occasionally, until golden brown, about 5 minutes; transfer monkfish and langoustines to a plate and set aside. Add cuttlefish, paprika, tomatoes, garlic, peppers, and onions to pan and cook, stirring often, until onions are soft, about 6 minutes. Add reserved saffron



Paella with rabbit and snails

mixture and broth, season with salt, and bring to a boil over high heat.

2 Sprinkle in rice, distribute evenly with a spoon, and cook, without stirring, until rice has absorbed most of the liquid, 10-12 minutes. (If your pan is larger than the burner, rotate it every two minutes so different parts are over the heat and the rice cooks evenly.) Reduce heat to low, add reserved fish and langoustines, and nestle in clams hinge side down; cook, without stirring, until clams have opened and rice has absorbed the liquid and is al dente, 5-10 minutes. Remove pan from heat, cover with aluminum foil, and let sit for 5 minutes before serving.

PAELLA MIXTA

(Mixed Paella)

SERVES 6-8

This over-the-top Americanized paella (pictured above, right) gets its smoky kick from paprika and chorizo. See page 96 for sources for hard-to-find ingredients and equipment.

- 30 threads saffron, crushed (a scant 1/2 tsp.)
- 1 lb. boneless skinless chicken thighs, cut into 2" pieces
- 10 large shrimp, peeled and deveined
- Kosher salt and freshly ground black pepper, to taste
- 1/2 cup extra-virgin olive oil
- 4 oz. dry-cured Spanish chorizo, cut into 1/4"-thick coins
- 1 tbsp. smoked paprika
- 3 cloves garlic, minced
- 3 dried bay leaves
- 3 medium tomatoes, minced
- 1 small onion, minced



Mixed paella

- 7 cups chicken broth
- 2 1/2 cups short-grain rice, preferably Valencia or bomba
- 1 9-oz. box frozen artichoke hearts, thawed
- 8 oz. fresh or frozen peas
- 3 jarred roasted red peppers, torn into 1/2"-thick strips
- 12 mussels, cleaned and de-bearded

1 Put saffron and 1/4 cup hot water in a small bowl; let sit for 15 minutes. Season chicken and shrimp with salt and pepper. Heat oil in a 16"-18" paella pan over medium-high heat. Add chicken, shrimp, and chorizo and cook, turning occasionally, until browned, about 5 minutes. Transfer shrimp to a plate, leaving meats in pan. Add paprika, garlic, bay leaves, tomatoes, and onions to pan and cook, stirring often, until onions soften, about 6 minutes. Add reserved saffron mixture and broth, season with salt, and bring to a boil over high heat.

2 Sprinkle in rice, distribute evenly with a spoon, and add artichokes, peas, and peppers. Cook, without stirring, until rice has absorbed most of the liquid, 10-12 minutes. (If your pan is larger than the burner, rotate it every two minutes so different parts are over the heat and the rice cooks evenly.) Reduce heat to low, add reserved shrimp, and nestle in mussels hinge side down; cook, without stirring, until mussels have opened and rice has absorbed the liquid and is al dente, 5-10 minutes more. Remove pan from heat, cover with aluminum foil, and let sit for 5 minutes before serving.