

DEBI SHAWCROSS

Paella with Clams, Mussels, and Shrimp

1 cup bottled clam juice
1 large pinch of saffron threads(about 30)
1 cup white wine
3 cups water
1 ½ cups Spanish bamba rice (or) short grain rice
24 mussels, debearded, scrubbed clean
24 large shrimp, peeled, deveined, shells reserved
24 medium clams, such as littleneck, cleaned
½ teaspoon Kosher salt
1 medium onion, coarsely chopped
2 large tomatoes, chopped
1 red pepper, seeded, chopped
1 teaspoon smoked Spanish paprika
¼ cup extra virgin olive oil
10 cloves garlic, chopped
1 cup chopped Italian parsley; reserve some for garnish

Put shrimp shells in a large saucepan set over medium-high heat and cook, stirring, until they are dry and pink, about 2-3 minutes. Add clam juice, water, wine, saffron. Bring to a boil over high heat. Reduce heat and simmer 10 minutes. Strain the broth, discarding shrimp shells. (Can be made 1 day ahead. Cool; refrigerate. Rewarm when ready to use.)

Return the pan to the stove and lower the heat to medium. Make a sofrito by sauteing the garlic, onion, peppers, and tomatoes, and paprika; cook until the mixture caramelizes a bit and the flavors meld; season with salt and pepper. Fold in the rice, stirring constantly to coat the grains. Increase the heat to high and pour 4 ¾ cups of the hot broth into the paella pan. Use a spoon to spread the rice evenly. Adjust the heat to a vigorous simmer. Add the clams and mussels, tucking them into the rice. Simmer 10 minutes. Lower the heat to a very gentle simmer and continue to cook 5 minutes. Arrange shrimp in the pan. Continue to cook until the paella looks fluffy and moist; about another 5 minutes. The ideal paella has a toasted rice bottom called socarrat. Remove from heat, cover with foil, and allow to rest, for 5-10 minutes, and garnish with parsley. Serve with lemon wedges.

8 servings

- For an amazing assortment of Spanish ingredients go to:
- <http://www.tienda.com/cgi-bin/affiliates/clickthru.cgi?id=dshawcross>