

BECKER FAMILY PAELLA

This is my family's recipe for authentic Spanish Paella, given to us by a Spanish Catholic Nun. It's very holy and very good! Visit my blog www.AfterOrangeCounty.com, for a step-by-step pictorial on the making of Paella.

Author: Celia Becker @ www.AfterOrangeCounty.com

Recipe type: Main Dish

Cuisine: Authentic Spanish

Serves: 30 - 40

Ingredients

- Extra Virgin Olive Oil
- 6 Green Bell Pepper, sliced thinly
- 3 Red Bell Peppers, sliced thinly
- 4 Onions, diced
- Salt & Pepper to Taste
- 2 Heads Garlic, minced
- 36 Pieces of Bone in Chicken Thighs
- 1 - 5 Lb. Pork Loin, cut into 1 inch cubes
- 10 Spanish Chorizo Sausages, sliced into ¼" rounds
- 60 Whole Jumbo Shrimp
- 3 - 14 oz Cans Diced Tomatoes
- 6 Lbs Uncle Ben's Converted Rice (or short grain Bomba rice)
- 6 - 32 oz Boxes Chicken Broth (24 Cups)
- 2 - 16 Oz Bags Frozen Peas
- 1 Tbsp. Saffron
- 1 Tbsp. Smoked Sweet Spanish Paprika (Pimenton de la Vera)
- 1 Bunch Flat Leaf Parsley, Chopped, for Garnish
- Lemon Wedges for Garnish

Instructions

1. Clean, cut up and prepare in advance all ingredients and have them ready beforehand. Then proceed as follows:
2. Add enough olive oil to a 36 inch paella pan to cover the entire bottom surface of the pan.
3. Add the Red & Green Bell Peppers and cook until wilted. Remove from pan and set aside to be placed on Paella later on.
4. Add the onions and cook until translucent.
5. Season with salt and pepper.
6. Add garlic and cook until onions and garlic are golden brown.
7. Add the chicken and cook until browned on both sides.
8. Push the chicken to one side of the pan.
9. Add the cubed pork loin and chorizo sausage and cook until browned and push to one side of the pan.
10. Add the shrimp and cook over a high flame. Remove shrimp when pink in color and set aside to be placed on top later on.
11. Now, mix together all of the ingredients remaining in the pan.
12. Season to taste with salt & pepper.
13. Add the 3 cans of diced tomatoes to the pan and toss in the peas.
14. Lower the flame and cook for 10 minutes.
15. Now add the 6 boxes of chicken broth, saffron and paprika. Bring to a boil.
16. Sprinkle in the rice and mix thoroughly.
17. At this point, check again to see that it is seasoned sufficiently with salt and pepper.
18. Cook over low flame for about 20 minutes until the rice is tender.
19. Add the bell peppers & shrimp in a circular fashion, forming a decorative design on top.
20. Turn off the flame.
21. Cover the entire Paella with foil and let stand for 20 minutes before serving.
22. Garnish with parsley & lemon wedges.

