



Arroz con Mariscos

(serves 4)

2 c Arborio rice
1 qt clam juice
1 c white wine
2 tbsp olive oil
2 shallots; minced
2 garlic cloves; minced
1 pinch saffron
1 c semi dry Spanish chorizo (we use bilbao)
12 large shrimp; peeled and deveined
8 oz squid tube rings and tentacles; cleaned
2 lobster tails; cooked and removed from shell
12 black mussels
½ pt cherry tomatoes; peeled
chives for garnish
1 tsp canola oil
1 tbsp + ¼ butter
salt and pepper to taste

Method:

In a large saucepot, bring the clam juice and 1 c of water to a simmer on the stove. Meanwhile in a separate sauté pan place the tbsp of butter and and canola oil and bring to high heat on the stove. Season and add the shrimp and calamari and cook until barely cooked through, about 2 minutes. Reserve the calamari and shrimp in a warm place in their cooking juices. Bring a very large sauté pan or paella pan to high heat on the stove. First fry the chorizo with the shallots and garlic and cook for 2-3 minutes, or until the onions are translucent but nothing is browned. Add the rice to the pan and toast for another 1-2 minutes. Add the white wine and saffron and reduce until liquid is evaporated. Add the clam juice, about ½ c at a time and continue cooking the rice. When the clam juice is down to about 2 c, add the mussels to the rice mixture. When the final clam juice is added to the pot, add the peeled tomatoes, cooked lobster, shrimp and calamari (the mussels should be open at this point). Once everything is warmed

through take off the heat and stir in the butter and season with salt and pepper. Pour equal servings into four warm serving bowls and garnish with chives. Serve immediately.