

P..P..P..PAELLA!

Paella is one of the most popular and famous of global dishes, to define exactly what paella contains is almost impossible. There is an old story of how the Moorish kings' servants created rice dishes by mixing the left-overs from royal banquets in large pots to take home. It has also been said paella was originally farmers' and farm hands food, cooked over a wood fire for the lunchtime meal. For us at Papapietro Perry, it was our way to welcome in the spring season! Always a wine club party favorite, we turned to our popular in house chef – Jim May! There are as many variations of paella as there are cooks, with many claiming that their recipe is the best tasting or most authentic – and we think Jim's is one of the best there is! So, grab your ingredients, crack open a bottle of the 2017 Sonoma Coast and wow all your friends and family!



6-8 Servings

2 T. olive oil	1 ½ lb. boneless skinless chicken thighs, cut into 1 inch cubes
2 t. salt	¾ lb. Spanish chorizo, cut into ½ inch slices
1 t. black pepper	1 14.5 oz. can diced tomatoes
1 ½ t. smoked paprika	2 pinches saffron
1 medium yellow onion, diced	1 ½ c. Bomba or Paella rice
2 cloves garlic, minced	5 oz. frozen peas
5 cup chicken stock	5 oz. artichoke hearts
½ lb. 21-25 count shrimp, peeled and de-veined	6 oz. roasted red peppers, cut into strips
½ lb. salmon filets or other firm fresh fish, cut into strips	

Heat a 15" paella pan over a hot gas or charcoal grill or on a gas stove top. Season shrimp, fish and chicken with ½ of the salt, pepper and paprika. Add oil and add shrimp and fish. Cook until just cooked through. Remove from pan and set aside.

Add onion, garlic, chicken and sausage to pan and cook until onion is soft and meat browned. Add stock, tomatoes and saffron. Bring to a boil and add rice, peas,

artichoke, bell pepper and remaining salt, pepper and paprika. Stir to mix and DO NOT STIR AGAIN.

Cook over medium heat, simmering, until liquid is almost absorbed, about 30 minutes. Remove pan and arrange seafood on top. Return pan to heat and finish cooking until rice is done, about 15 more minutes.

Dish up with a large spoon, getting any crunchy bits (socarrats) on the bottom. Serve with a green salad and your Sonoma Coast Pinot Noir.