



# Locals Choice Club

Recipes for pairing with Locals Choice  
Club June 2016 Selections

[www.tastelocalwines.com](http://www.tastelocalwines.com)  
707. 857.4900

## Spanish Paella

*Serves 6. Pair with 2012 Eric Ross Tempranillo.*

*A one-dish Spanish feast that can be filled with your personal choice of vegetables or meats for 6 people. A Paella pan is a must for this recipe. The key is to prep all the ingredients ahead of time and have them ready to go in separate dishes AND don't touch your bottom! More about that later in this recipe.*

### Ingredients:

- 3 cups Valencia Rice
- 6 cups chicken stock
- 30 threads of saffron (dissolve in white wine)
- 6 tablespoons (or more) olive oil to coat the bottom
- 6 chicken thighs and/or legs.
- 3 Chorizo sausages cut into bite size pieces.
- 6 Large Prawns
- 24 Clams and/or Mussels
- 1 cup of chopped tomato
- 4 tsp Spanish Paprika
- 1 Onion chopped
- 1 whole Garlic head minced
- Red Piquillo peppers cut in strips
- Artichoke hearts and frozen peas
- Black Moroccan Olives~Important component to pair with the 2012 Tempranillo
- Chopped Parsley
- 1 Lemon
- Salt & Pepper to taste

I've used my BBQ a number of times to cook this dish using the lid as an oven for the final stages and it works perfectly! The stovetop will work fine but would suggest once you add the final ingredients place the pan in an oven at 375 until the Calms or Mussels open up.

Heat Chicken stock in separate pot. Soak the saffron in a white wine, set aside. Heat the Paella pan over medium heat adding oil and cook the chicken browning all sides.

Add the onion and garlic, stirring until translucent. Add the Chorizo, when partially cooked add the rice stirring until well coated with the oil. Next add the Tomato and Paprika along with the hot stock and Saffron. Bring to a boil while scraping the bottom.

Reduce the heat to a simmer AND DO NOT TOUCH YOUR (Socarrat) BOTTOM!

Once the rice has absorbed the stock but is still a bit soupy add Prawns, Peppers, Artichoke Hearts, Peas and Black Moroccan Olives. Once those have heated add the Clams and Mussels. LEAVE THE BOTTOM ALONE!

You'll begin to hear a slight crackling sound along with a toasty aroma...just leave the bottom to it's Socarrat best and you will be delighted with the texture of this crusty toasty bottom.

Sprinkle with lemon and parsley and serve with Eric Ross Tempranillo!

