

Paella Para Peter

I've always loved this Spanish dish and one day in a adventuresome mood made up my own recipe from my memories of haven eaten this before. This is a very easy dish to make once you've done the shopping for the ingredients. It takes about 30 minutes prep time (and that's if your lolly gagging around the kitchen) and 45 minutes to bake. This recipe makes enough Paella for 6 to 8 people. I make it for my small family and we eat it all week long loving it every day.

Enjoy,
Peter Ostroushko

Ingredients

- 4-1/2 cups Fish Stock (Fresh is best if you have a local sea food store that makes it's own, otherwise Kitchen Magic seafood broth is good or Clam juice/broth).
- 3 cups White Arborio Rice - Uncooked
- 1 Green Bell Pepper – minced
- 1 Large Onion - minced
- 4 Celery Stocks – chopped
- 6 cloves garlic – minced
- Olive Oil
- Coarse Kosher Salt
- 1 Bay Leaf
- Black Pepper 1 tsp
- Red Cayenne Pepper 1/2 TBS
- Tumeric 1 TBS
- 3 Tilapia Fillets –cut in half down crease thereby making 6 fillets
- 8 Scallops
- Shrimp 1 pound shelled and deveined
- 4 Brat sized Smoked Andouille Sausage sliced in 1/4 inch pieces
- 1 14-1/2 can of diced Tomatoes (I use Muir Glen Fire Roasted Diced Tomatoes)

Salad Dressing

Pre Heat oven to 350 degrees

In a soup pan, bring to a boil the Fish Stock with the Bay Leaf. While the Broth is heating, in a deep (at least 6 inches) cast iron pot or something similar, heat 2 TBS of Olive Oil and sauté the onions, garlic ,celery, Green Pepper, and a tsp of Kosher Salt until just starting to brown. When Broth has boiled add it and all the other ingredients into the cast iron pot with the sautéed vegetables. Mix lightly. Cover with lid and bake in oven for 45 minutes,

Serve in bowls with fresh crusty French Baguette and a simple green salad.