

Fisherman's Paella



Fishin' Food by Tiffany Haugen (www.salmontroutsteelheader.com)

Let the countdown to Christmas begin! Planning ahead makes this time of year less stressful and more enjoyable so why not start thinking about those special holiday meals now? My go-to plan for holiday entertaining is the one-pot meal. Be it a hearty pot of Pheasant & Dumplings, Venison Chili in the slow cooker, Crab Lasagna (STS Sept./Oct. 2014 issue) or an elegant Fisherman's Paella; putting it all in one pot gives me more time to spend with my guests. This recipe lends itself to what you have in your freezer, or what you can easily find at a seafood market. Anything can be substituted, even chicken breasts can be added, just aim for 3-4 pounds of meat/fish/shellfish.

Fisherman's Paella

- 1 tablespoon olive oil
- 8 ounces chorizo
- 2/3 cup chopped onion
- 2/3 cup chopped orange bell pepper
- 2/3 cup chopped green bell pepper
- 2 tablespoons chopped garlic
- 1 1/2 cups Arborio or medium-grain rice

- 3 cups seafood or chicken broth
- 1 teaspoon smoked paprika
- 1/2 teaspoon fresh ground black pepper
- 1/2 teaspoon saffron threads or 1 teaspoon turmeric
- 5-7 mussels and/or 7-8 clams
- 5 large scallops (optional)
- 10-15 raw shrimp
- 1/2 pound bottom fish, cubed
- 1/2 pound salmon or steelhead, cubed
- 1 tomato, seeded and chopped
- 2 tablespoons chopped fresh parsley

In a large, ovenproof skillet, sauté chorizo in olive oil on medium-high heat until crumbled. Add onion, pepper and garlic and continue to sauté an additional 2 minutes. Add rice and sauté 2 minutes. Add broth and seasonings and bring to a boil. Layer clams and/or mussels, along with the fish, evenly over rice mixture. Cover and place in a preheated 400° oven 10 minutes. Remove cover and without stirring, evenly place scallops, shrimp and tomatoes around the pan. Cover and return to the oven an additional 10-12 minutes or until shrimp are pink and rice has soaked up most of the liquid. Garnish with fresh parsley.