

# SUSABELLE'S NEW YEAR'S PAELLA (FEEDS 5-6)

## INGREDIENTS:

2 chicken thighs, deboned (I buy boneless because I'm lazy)  
2 thick-cut but small pork chops, boned (I buy boneless because, lazy)  
1/2 pound raw shrimp, peeled and deveined (I buy it already peeled and deveined because...lazy)  
1/2 package of polska kielbasa, sliced (use all beef)  
1/2 Spanish or sweet yellow or white onion, diced  
1 red sweet pepper, diced  
1 T. paprika (smoked is great if you have it)  
2 t. oregano  
2 garlic cloves, crushed  
1 c. rice (short-grained works best, but use what you have)  
1 bay leaf  
zest of one lemon  
1 can/bottle beer (any kind, lager is best)  
water  
saffron  
olive oil  
red pepper flakes  
salt and pepper

## DIRECTIONS:

Chop vegetables and set aside separately (they will be used at different times in the recipe). Chop the sausage and set aside. If using Chorizo, remove skin and crumble for cooking later. Rinse the shrimp and set aside. Chop the chicken and pork into chunks no bigger than 1", and place into a large metal or glass bowl. The smaller they are, the faster they will cook. Toss the chicken and pork with the paprika, oregano, and about 2 T. olive oil. Set aside.

In a large skillet with a tight-fitting lid, heat 1 T. olive oil on high heat. Add in the garlic and rice, and toast (stirring often) for about 3 minutes. Add in the bay leaf, beer, a pinch or two of red pepper flakes, a few saffron threads, and about 1/2 cup water. Salt and pepper to taste. Bring to a boil, then turn the heat to low and put the lid on. Cook for about 20 minutes, or until rice is done but not mushy.

When rice is about halfway done, heat 1 T. olive oil in a large skillet. Add in the chicken/pork mixture, onions, and salt and pepper. Cook, stirring frequently, for 5-7 minutes or until meat is almost done. Add in the sausage and sweet pepper and cook another 5 minutes.

Remove the rice from the heat when it is done, and sprinkle on the parsley and lemon zest. Keep it covered to maintain the heat.

Check the chicken and pork to see that they are done. Do NOT overcook or your meat will be tough. Toss in the shrimp and cook for 1-2 minutes or until they turn pink. Again, do NOT overcook!

Traditionally, this is served on a big platter. The rice is spread on the platter, and the meat mixture put on top. We serve it separately, putting rice on our plates, then the meat mixture on top. Do what you like. You can also squeeze a wedge of lemon over the top of it all for a bit more zing.

**Notes:** Chorizo can be used instead of smoked sausage if you like more spice. Also, additional red pepper flakes can be added to the rice, and hot sauce added to the plated food. This is a Cuban dish, however, and traditionally is not spicy. Recipe can be easily doubled for a larger meal.