



# Basque Seafood Paella

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Start to Finish Time: 3 hours

Preparation Time: 1 hour

Cooking Time: 2 hours

Servings: 12

Categories: Main Dish - Paella

Description: Traditional Basque seafood dish

Notes: 10 - 12 servings. Serving Size: 1 3/4 cups paella, 2 shrimp, 2 Mussels and 2 clams.

Suggested Wine: Any good Basque Red or Pinot Grigio.

## Ingredients - Broth

3 c Water

2 c Dry White Wine

1 t Saffron Threads

16 ozs Clam Juice

## Ingredients - Herb Blend

1 c chopped fresh

Parsley

1/3 c fresh Lemon Juice

1 T Olive Oil

2 t Tarragon, dried

3 lg cloves Garlic,  
minced

## Ingredients - Paella

1 lb Monkfish or other  
firm white fish fillets

1 lb unpeeled Jumbo

Shrimp

1 T Olive Oil

2 c finely chopped Onion

1 c finely chopped Red  
Bell Pepper

1 c undrained canned  
Fire Roasted Tomatoes

1 t Sweet Paprika

1/8 t Red Pepper Flakes

3 lg cloves Garlic, m  
minced

2 c uncooked Arborio  
rice or other short-grain  
rice

1 c frozen Green Peas

## Directions - Broth:

Combine the first 4 ingredients in a saucepan. Bring to a simmer (do not boil). Keep warm over low heat.

## Directions - Herb Blend:

Combine parsley and next 4 ingredients (parsley through 3 garlic cloves); set aside.

## Directions - Paella:

trim connective tissue from monkfish; cut into 1-inch pieces. Peel and devein shrimp, leaving tails intact. Heat 1 tablespoon oil in a large paella pan or large skillet over medium-high heat. Add fish and shrimp; sauté 1 minute (the seafood mixture will not be cooked through).

Remove seafood mixture from pan, and keep warm. Add onion and bell pepper to pan, and sauté 5 minutes. Add the tomatoes, paprika, red pepper flakes, and 3 garlic cloves; cook 5 minutes. Add rice, and cook 1 minute, stirring constantly. Stir in broth, herb blend, and peas. Bring to a low boil, and cook 10 minutes, stirring frequently.

Add clams and mussels to pan, nestling them into rice mixture. Cook 5 minutes or until shells open; discard any unopened shells. Stir in the seafood mixture, and arrange shrimp, heads down, in rice mixture. Arrange pimento slices spoke like on top of rice mixture; cook 5 minutes. Sprinkle with lemon juice. Remove from heat; cover with a towel and let stand 10 minutes. Serve with Basque Bread.

16 Little Neck Clams  
12 Mussels  
7 ozs sliced Pimento,  
drained  
2 T fresh Lemon Juice