

Chicken, Chorizo and Mushroom Paella *from Leslie Horne*

Serves 6

Recipe note: There is nothing more festive than a paella cooked outdoors! We encourage you to fire up the grill and enjoy a warm evening with friends. The entire paella can be cooked on the grill, just cover with foil during the last 5 minutes of cooking, and let the foil remain while the paella rests.

6 chicken thighs
3 tablespoons Spice rub, see recipe below
Kosher salt
¼ cup olive oil
6 cups chicken broth
¼ teaspoon crumbled saffron threads
1 onion, finely diced
1 red bell pepper, chopped
3 links Aurelia's Spanish* Style Chorizo sliced into ¼ inch thick sliced
8 ounces white mushrooms, sliced
1 medium tomato, grated or finely diced
6 garlic cloves, minced
4 tablespoons minced flat leaf parsley
3 cups short grain rice
2 cups green peas
Roasted red pepper strips for garnish (Can be purchased in a jar, or roast your own!)

Terry Thompson Anderson's Secret Poultry Spice Rub

Makes about ¾ cup.

1/4 cup cumin seed
2 tablespoons coriander seed
1-1/2 teaspoons Tellicherry peppercorns
1 tablespoon paprika
2 tablespoons Spanish smoked paprika
1 teaspoon cayenne pepper
2 tablespoons salt

To make the spice mix, toast the cumin and coriander seeds until very aromatic. Grind them to a powder with the peppercorns. Transfer to a small bowl and blend in remaining spices, mixing thoroughly. Store in airtight container.

Combine chicken broth and saffron in large pot and heat to almost boiling. (Do not let it boil, or it will evaporate.) Dust spice rub and salt over chicken thighs.

In a 15" paella pan, over 2 burners, heat olive oil. Brown chicken on all sides, but do not cook through. Remove from pan and set aside. Add onion and bell pepper, cooking until onion is wilted and translucent. Add chorizo and mushrooms, cook for 2 minutes. Add tomato, garlic and parsley. Continue to cook, stirring frequently, until mushrooms begin to soften and garlic becomes aromatic.

Add 3 cups rice; stir to coat with pan drippings. Return chicken thighs to pan. Carefully add the hot saffron chicken broth. Taste and adjust the salt if needed. Bring the stock to a boil; cook for 15 minutes rotating pan over two burners. Scatter peas evenly over entire pan but do not stir. Garnish the top of paella with strips of roasted red peppers. Cook for an additional 5 minutes or

until all broth has been absorbed. Turn off heat. Cover with foil or a clean towel and let rest for 5-10 min. Serve and enjoy!

***Note:** Mexican-style chorizo cannot be substituted in the recipe.