

YINZER YUMS OF YESTERYEAR

SEVENTH GRADE PAELLA

INGREDIENTS

- ¼ cup olive oil
- 2 medium tomatoes peeled and cut up
- 3 cloves of crushed garlic
- 1 cup of fresh mushrooms chopped
- 1 cup of frozen peas
- 2 red peppers seeded and cut into strips
- ¼ tsp. saffron threads, crumbled
- ½ lb. sea scallops
- 1 lb. shrimp shelled and deveined
- 6 muscles in shells, steamed (reserve water for stock)
- 1 lb. kolbassi
- 2 ½ cups uncooked rice
- 5 cups chicken broth combined with seafood broth
- salt to taste
- lemon wedges to garnish



ORIGINAL RECIPE - THE PITTSBURGH POST GAZETTE SEPT. 16, 1987

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PREPARATION

Carefully wash mussels. Place enough water in a pot to cover and bring water to a boil. Slide mussels into pot, cover, and allow water to simmer for three minutes or more if mussels have not opened. Carefully remove open mussels from the pot so as to not lose liquid inside shells and set aside. Add shrimp shells to muscle broth and simmer while preparing the paella.

In a paella pan, sautee garlic in oil. Sautee sausage until lightly browned, Add tomatoes, mushrooms, and red peppers and stir together for about one minute.

Add rice to the mixture and while stirring carefully Add boiling broth (mixture of chicken and seafood broth to make five cups) add peas, saffron, and salt. Tuck shrimp, scallops, and mussels into rice. Cover and place in a 375° oven for 20 to 30 minutes. Remove from oven and serve garnish with lemon wedges. Serves 8 to 10.



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