

<https://www.youtube.com/watch?v=zqDUDKd-vN0>

- 60 briquettes
- 3c Bomba Rice (or Arborio)
- 1g saffron threads in ¼ c white wine
- 7+3 cups chicken stock – preheated; reserve the 3c for later in the cook
- 1 large yellow onion, diced
- 7 cloves garlic, minced
- 2 red bell peppers, roasted, peeled, chopped
- 1c frozen peas
- ½ c fresh parsley, chopped
- 2# chicken thighs
- 1# chorizo
- 1# peeled shrimp
- 1# mussels
- Salt/pepper
- Olive oil

Note: while making, don't add too much stock at once or you won't form socarrat on bottom. Use the reserved to stock to regulate the rice moisture. Socarrat should not be black, but brown/dk brown.

Bloom saffron by adding to wine and heat in microwave

[0:00]

When hot coals are ready, place pan.

Line pan with lots of olive oil

Sear chicken pieces in pan. Remove.

Cook sausage in pan. Remove.

Brown onion and garlic in pan for a 2 minutes.

[0:02]

Add rice to onions. Add more olive oil. Let rice toast for 2 minutes.

[0:04]

Add peppers.

Add saffron/wine.

Add 7c chicken stock.

Return chicken to pan.

Return sausage to pan.

Cook for 15m.

[0:20]

Add shrimp. Cook for 5m.

[0:25]

Add peas.

Add mussels. Cook til they open (~7m)

[0:32]

Add parsley on top.

Serve.

