

Albacore Tuna/Paella Rice

Ingredients:

.5 cup white wine
3 grams saffron (lightly chopped)
½ tablespoon tumeric
1 ½ cups evoo (extra virgin olive oil)
5 cups small diced yellow onion
1/3 cup chopped garlic
3 quarts Valencia rice
4 quarts fish stock
3 tablespoons salt

Method:

Combine **white wine**, **saffron**, and **tumeric** in a small saucepot. Bring the wine up to a low simmer and cut the heat. Allow this to steep for 10 minutes. Sweat the **onions** in the **evoo** in a large rondo. Add the **garlic**. Add the wine/saffron mixture. Add the **rice** and **salt**, then stir until everything is well distributed. Add the stock and cook on med-high heat, stirring once or twice to prevent sticking, until most of the liquid has been absorbed. Rice should be al dente. Cool on sheet pans.

In a large sautee pan For 4 people

add ¼ cup of oil. when hot add:
-1/4 pound of diced albacore tuna
-1/4 pound of chorizo
-1/4 pound of sliced calamari
-1/2 pound of mussels
-1/4 pound of clams

When the mussels start to open add the rice (4 cups), about 1 cup of chicken stock, ¼ cup of peas and a quarter cup of diced red bell peppers. Cook until the clams are fully open and the rice is hot.