San Chez Bistro Paella

INGREDIENTS:

5 oz. Arborio Rice
1/2 tsp. Saffron Threads
1/2 tsp. Kosher Salt
1/2 tsp. Spicy Smoked Paprika
1/8 tsp. White Pepper
16 oz. (you can use any stock you prefer) Vegetable Stock
3 oz. Spanish Onion diced
1 oz. Green Onion chopped
3 oz. Roma Tomato diced
3 oz. Pimento canned
3 oz. Peas
1 tsp. Fresh Peeled Garlic chopped
2 tsp. Parsley chopped
8 - 10 oz. Lamb tenderloin, Duck breast, Shrimp, Chorizo
1 tbsp. Olive Oil
¼ wedge Lemon

METHOD:

1. Heat the stock so that it is hot, but not boiling. Reserve, keeping it warm.
2. Heat the olive oil in the paella pan on medium to high temperature.
3. Add the onions, tomatoes, peas, and pimentos and sauté until the vegetables are tender.
4. Add the garlic, parsley, and the spices; mix evenly into the vegetables.
5. Add in the main ingredients – your choice of meat, poultry, shellfish, and/or vegetables. Cook lightly.
6. Add the rice and incorporate it evenly into the mixture.
7. Add the reserved stock, 8 oz at a time, mixing it well with the rice and other ingredients. Add salt to taste.
8. Bring the stock to a boil, stirring and rotating the pan occasionally.
9. When the rice is no longer soupy, but sufficient liquid remains to continue cooking the rice (about 5 minutes) transfer to the oven and cook, uncovered, about 15 minutes in a 400°F oven. The rice should be al dente (tender, but firm).
10. Remove to a warm spot, cover with foil and let sit for 5-10 minutes to finish cooking.
11. To serve: juice the quarter lemon over the paella and mix it up with a pair of serving spoons.

If you find that you and your family really enjoy cooking and eating paella, then we highly recommend the book "Paella" by Penelope Casas. This is an amazing source book full of tips, tricks, and a history of paella and its many ingredients.

Caring for your paella pan: After use, rinse the pan and remove any scraps with a stiff brush. Wipe the pan clean lightly with soapy water and rinse again. Dry the pan thoroughly and apply a light layer of olive oil with a paper towel or brush; this will prevent the pan from rusting.

Café de San Chez

(SCB original)

- Start with a sugar rimmed tulip glass.
- Add about ¼ oz Bacardi 151 and ignite, sprinkle with powdered cinnamon.
- While caramelizing the rim; be sure to turn the glass as you do this to avoid fracturing.
- Add 1/2 oz each of Fundador, Dark Creme de Cacao, and Kahlua
- Fill with coffee and top with whipped cream
- Garnish with sugar coated cinnamon swizzle stick.

TIP: Getting too much booze will result in a poor tasting drink, so make sure your count is on.

Romesco

INGREDIENTS:

4 Red Bell Peppers
1 Tomato
¼ cup Almonds
1 oz. Red Wine Vinegar
2 oz. Vegetable Stock
1 Dried Ancho Pepper
5-10 Cloves Roasted Garlic
½ tsp Salt

METHOD:

1. Rehydrate the dried ancho pepper by soaking it in very hot water until it becomes soft, then remove the stem, but keep the seeds.
2. Roast peppers on open flame or in the oven until the skin blisters. Remove the skin and the seeds from the pepper and place the flesh in a blender or food processor.
3. Toast the almonds until golden, add to the roasted peppers.
4. Roast the tomato until very soft and add that to the roasted peppers and almonds.
5. Add remaining ingredients, including the rehydrated pepper and seeds, to the roasted peppers in the blender and blend until smooth.
6. Heat and Serve.