

Seafood Paella

Serves 6

1 ½ c. bomba rice (I use [Matiz Valenciano](#), available on Amazon)
6 ½ c. seafood stock
2 T. olive oil
28 oz. can diced tomatoes
2 onions, chopped
2 cloves garlic, chopped
1 packet Goya *Sauzon* seasoning with annatto
1 tsp. smoked paprika
18 large shrimp with shells
18 deep sea scallops
18 littleneck clams, scrubbed
1 small jar of roasted red peppers, sliced into strips
Parsley, chopped

Shell the shrimp, putting the shells in a pot along with the side muscles of the scallops (the small tag on the edge of most sea scallops). Add 7 cups of water to the shells and bring to a boil. Add the Goya *Sauzon* to the pot and stir. Simmer for at least 45 minutes, or put it on low and forget it for several hours – it only gets better. Once the stock is ready and you're ready to make dinner strain the stock into a bowl. Heat the olive oil in the paella pan or large skillet and add the onions, cooking for 3-4 minutes. Add the garlic and cook for another minute. Add the rice and stir well so that the grains are covered in oil. Sprinkle with smoked paprika and add the canned tomatoes, stir one more time. Spread the rice evenly in the pan. Add in the 6 ½ cups of the seafood stock and the littlenecks. Simmer the rice, not stirring (so the *socarrat* can form on the bottom) over medium heat until about ½ of the stock is absorbed. Place the shrimp and scallops over the paella in a pleasing pattern, as this will be how the dish looks when you serve it. Do the same with the roasted red peppers. Continue to cook, turning the pan occasionally so the *socarrat* is uniform, until the seafood is cooked and the clams open, about 20 minutes. Sprinkle with chopped parsley and bring to the table with lots of serving utensils so everyone can dig in.