

COOKING WITH EBERLE

GARY'S PAELLA

Ingredients:

- 1/4 c olive oil
- 1/2 lb boneless chicken
cut into bite size pieces
- 1 large onion
- 1/4 c water
- 2 c uncooked rice
- 3 garlic cloves-chopped
- 24 oz tomatoes, chopped plus
juice from can (if using canned)
- 3 tsp salt
- 1/2 Tbsp chicken bouillon
- 1 Tbsp paprika
- 3/4 tsp pepper
- 1/4 tsp saffron
- 1/2-1 tsp crushed red pepper (to taste)
- 1 1/2 lbs cleaned deveined shrimp
(tails are optional)
- 1 1/2 lbs sea scallops
- 1 1/2 lbs sausage—beef or pork
- 24 oz artichoke hearts, quartered
- 16 oz frozen peas
- 1 small jar pimientos or roasted
red bell peppers
- 1 large can of large, pitted black
olives
- 1 c Cabernet Sauvignon

Cooking Instructions:

Heat oil in large stock pot. Cook chicken in oil about 10 minutes and then remove from pan. Cook onion and garlic in oil until onion is transparent. Stir in water, wine, tomatoes, bouillon and all spices. Heat to boiling. Add chicken, shrimp, scallops and sausage. Simmer 15 minutes. Add more wine and water as needed.

While other ingredients are cooking, cook 2 cups of rice in a separate pot. When cooked, drain and hold.

Stir peas and artichoke hearts into first pot. Add about 3/4 of the rice and simmer for 5 minutes. If desired, add more rice for a drier dish. Serve in a paella dish or shallow baking dish. Garnish with pimientos or red bell peppers and black olives.

Serve 10-12 people



EBERLE WINERY
P.O. Box 2459
PASO ROBLES, CA 93447
WWW.EBERLEWINERY.COM