



# SPANISH PAELLA

## INGREDIENTS

- large pinch saffron strands
- 3 cup chicken stock cube
- 3 tbsp olive oil, plus extra for drizzling
- 1 cup hard chorizo, medium dice
- 1 lb shrimp, extra-large (peeled and de-veined)
- 1 each yellow onion, small diced
- 3 each garlic cloves, minced
- 1 each red bell pepper, small diced
- 2 tsp paprika
- 1 ¼ cup Spanish paella rice
- 1 cup Roma tomatoes, small diced
- 2/3 c frozen peas
- ¼ c flat-leaf parsley, to serve
- 1 each lemon wedges, to serve
- To taste salt and pepper

## DIRECTIONS

1. Stir the saffron strands into the chicken stock and set aside to infuse while you prepare the rest of the paella.
2. Heat 1 tbsp oil in a paella pan or a large deep frying pan with a lid. Add the chorizo and sauté for about 3 mins until crisp and the oil has been released. Remove the chorizo and drain on kitchen paper, leaving the oil in the pan.
3. Using chorizo fat add onion and garlic and sauté for 4-5 mins, until softened and just starting to color. Add the bell pepper and paprika with the remaining tablespoon of oil and sauté for 1-2 mins. The pan should have lots of crispy, brown bits on the bottom, which will all add flavor.
4. Add shrimp to pan and sauté for 3 to 5 minutes until shrimp almost cooked through.
5. With the heat still quite high, quickly stir in the rice so it is well-coated in the oil, then add the saffron-infused stock, scraping up the sticky brown bits from the bottom of the pan with a wooden spoon.
6. Add the chopped tomatoes. Cover the pan and cook on a medium heat for 10 mins, stirring once or twice. Add peas, fried chorizo over the top, cover again and leave to cook a further 5-10 mins, or until the rice is just cooked and most of the liquid in the pan has been absorbed.
7. Remove the pan from the heat, put the lid on and leave to rest for 5 mins. Stir a few times to mix the ingredients, season to taste and scatter over the chopped parsley. Serve with lemon wedges and an extra drizzle of oil, if you like.



## MEXICAN SANGRIA

### INGREDIENTS

- 3 cups Red Wine (1 bottle-750ml)  
(Recommend Spanish wine such as Rioja)
- 1 cup Orange juice (no pulp)
- 1/2 cup Triple sec or Cointreau
- 1/2 cup Rum or brandy
- 1/4 cup Granulated sugar  
(optional)
- 1 Orange sliced
- 1 cup Frozen pineapple chunks
- 1-liter Lemon-lime soda  
(optional)

### DIRECTIONS

1. In a large pitcher, combine wine, orange juice, triple sec, rum, sugar, and orange slices. Refrigerate for 8 hours or overnight, the longer it sits in the pitcher the more flavorful it will be.
2. Add frozen pineapple chunks, or any other fruits to sangria 30 minutes prior to serving. Pour sangria into a glass and top with a little lemon-lime soda (optional).

#### BEST RED WINES FOR RED SANGRIA

- Grenache (Garnacha)
- Tempranillo
- Merlot
- Cabernet Sauvignon
- Pinot Noir

#### ALCOHOL & LIQUEURS

- Alcohol & Liqueurs
- Rum or Brandy are normally used for sangria but Tequila can be used for an extra kick to the sangria
- Triple Sec or Cointreau liqueurs
- Fruits-Sliced oranges, limes, pineapple, apples
- Lemon-lime soda (bubbiness) (optional)
- Sugar - granulated sugar