



## PERFECTLY APPROACHABLE PAELLA

2 strips bacon, diced  
2 tablespoons butter  
1 4 lb. chicken  
12 oz. can whole baby clams  
3-4 medium leeks  
4 teaspoons minced fresh rosemary (or 2 teaspoons dried)  
1/2 teaspoon saffron  
2-1/2 cups medium-grain rice  
3/4-1 1/4 pound white fish and/or small-medium scallops (whatever looks food that day)  
1/2-3/4 pound small or medium shrimp (any kind -- in-the-shell have the best flavor, but the little bay shrimp are easier to eat)  
1 cup dry white wine (or use water)  
4 cups mixed stock (chicken stock with 2 Knorr fish bouillon cubes, or use part bottled clam juice)  
salt and fresh black pepper

Cut up the chicken into 12-14 pieces about the same size. (Use the cleaver if you like - bones improve the flavor). Salt and pepper well on all sides and lay on a cookie sheet. Let them sit with seasoning while you prepare the rest of the dish.

Cut fish into 1 inch chunks and keep cold. Trim and discard about a third of the green part of the leeks; split lengthwise and chop roughly. Rinse leeks twice in cool water (to get rid of sand), and drain well. Fry bacon and a tablespoon of butter for a couple of minutes; add rice and stir and cook for about 3 minutes more. Stir in the lemon zest and rosemary and spread the rice in a large casserole dish.

Heat the oven to 500° and bake the chicken for 10-15 minutes. Sauté the leeks in another tablespoon of butter to wilt, and lay the chicken, leeks and all their juices over the raw rice. Bring the chicken-fish stock to a boil with the cup of wine and saffron. Season with salt and pepper (make it a little salty) and pour over all. Cover with foil and bake at 400° for 30 minutes. Remove casserole from the oven (the rice should be almost tender) and portion the pieces of fish and shrimp over the top. Re-cover and return to oven for 10-15 minutes more, just until fish is cooked. Remove and let sit for 5-10 minutes. To serve, mound the rice, meat and fish onto a warm platter, gently mixing with a fork or spatula, and garnish with lemon wedges.

Servings: 6

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