

1/4 cup	extra virgin olive oil
1 cup	boned chicken breasts, cut into 1 1/2 inch strips
3/4 cup	sliced chorizo (Spanish sausage)
3/4 cup	cleaned squid, cut into 1/4 inch rings
1 3/4 cup	Spanish paella rice
1 clove	garlic, finely chopped (or more)
1	<i>chopped onion (my addition)</i>
	salt and pepper
3 1/2 cup	chicken stock
1/4 tsp	saffron
1/2 cup	green peas
1	tomatoe, blanched, skinned, and chopped
10	medium prawns, boiled (uncooked OK)
10	mussels washed and boiled to open (cleaned, uncooked OK)
1 can	sweet red peppers, drained and cut into strips (roasted pepper opt.)
1	lemon, cut into wedges

Optional ingredients:

lobster, clams, **white fish**, pork, rabbit, other vegetables

Cover the bottom of the paella pan (heavy casserole or skillet works) with olive oil. When hot, sauté the chicken until brown and remove. Do the same with squid and chorizo.

Then, adding a little more oil, if necessary, fry the garlic and rice (*and onions*) until the grains are pale brown. Season with salt and pepper.

Mix hot chicken stock and saffron and pour into the paella pan. Stir together and bring to a boil.

Add chicken, chorizo, squid, peas, and tomatoes, distributing them evenly through the mixture. Simmer 30 - 45 minutes, stirring gently at intervals. After 20 minutes of simmering, begin garnishing the paella as it cooks: first arranging the prawns and mussels, then red peppers, and finally the lemon wedges. It's done when the fluid is \pm gone and there's *a little bit* of brown crunchies on the bottom. Yields 3-4 servings.

(Notes on using a barbeque: you need a constant heat for 45 minutes, so be prepared to raise or lower the pan or take it off the fire. Covering the barbeque works well to keep the rice from burning.)