

THE WAY THE COOKIE CRUMBLES



Paella (adapted from Cooks Illustrated, Alton Brown, the New York Times, Leite's Culinaria, and About.com)

Most of my problems came from not following this method, adding more liquid and stirring more often.

4 cups water
8 ounces shrimp, peeled, shells reserved
1 onion, half sliced, half diced
2 garlic cloves, 1 sliced, 2 minced
1 small bay leaf
1 large thyme sprig
salt and pepper
1 pounds chicken legs and/or thighs, bone-in, skin-on
2 tablespoons olive oil
1 red pepper, diced
½ teaspoon smoked paprika
¼ teaspoon crumbled saffron
1 cup short-grain rice, preferably Bomba
7 ounces canned diced tomatoes with juice
2 tablespoons white wine
½ cup peas

1. In a medium-size pot over medium-high heat, bring the water, shrimp shells, sliced onion, sliced garlic, bay leaf, thyme sprig and 1 teaspoon salt to a boil. Reduce the heat to medium and simmer for about 30 minutes. Strain, discarding the solids. Return the broth to the saucepan, cover, and keep warm over low heat.
2. Combine the shrimp with 2 teaspoons olive oil, the minced garlic, ¼ teaspoon paprika, and a pinch of teaspoon salt. Mix well to coat with seasonings and let marinate at least 15 minutes or up to 1 hour.
3. Light about 2 quarts of charcoal briquettes; once the briquettes are lightly covered with gray ash, spread them over the bottom grate of the grill, then top with another 2 quarts of unlit coals.
4. Heat a 10-inch cast-iron skillet or Dutch oven directly over the coals. Add the shrimp and cook, without moving, until browned and pink on one side, 30 seconds to a minute. Flip the shrimp to brown the second side. Transfer to a plate.
5. Season the chicken generously with salt and ground black pepper. Add 1 tablespoon of olive oil to the hot skillet (or Dutch oven). Add the chicken, skin-side down, and cook with moving until the bottom is deeply browned, 3-4 minutes. Turn each piece of chicken to brown the other side. Transfer the browned chicken to a plate. (Because the chicken is mostly raw and the shrimp is cooked and will only be briefly reheated, don't put them on the same plate.)
6. Add the diced onion, red pepper, and a pinch of salt to the skillet; sauté, stirring frequently, until softened and lightly browned, 8-10 minutes. Add the saffron and remaining ¼ teaspoon paprika and cook, stirring constantly, until fragrant, about a minute.
7. Add the rice, stirring well to coat with the onion mixture. Add the tomatoes, wine, half of the hot shrimp broth, ½ teaspoon salt, and the browned chicken. Bring to a brisk simmer, stirring once. Simmer, uncovered, until most of the broth has been absorbed, about 10 minutes.
8. Add the remaining broth and cook for an additional 10 minutes. Turn off the heat and arrange the peas and shrimp over the surface of the rice in one layer. Cover the pan with a clean dish cloth. Let the rice rest for 10 minutes before serving.