



Paella Party  
with Chef Bridget Charters

*Red Wine Sangria demo*  
*How to assemble an array of Tapas*  
*Salt Roasted Potatoes*  
*Marinated Manchego*  
*Classic Paella inspired from Arroceria 'Las Bairetas'*

Prep before class:

- Open and drain the tuna
- Open and drain the piquillo peppers
- Trim top ¼" of stem of green beans
- Rinse vegetables as needed

Equipment:

- Cutting board
- Chef's knife
- 9" sauté pan, or paella pan, piece of aluminum foil
- Mixing bowl
- Spoon
- Wooden spoon
- Can opener
- Measuring cups and spoons
- Baker's tray (cookie sheet) to hold ingredients
- Small bowls to hold various ingredients

Ingredients:

- 1 bottle of red wine, Temperanillo, Red table, Merlot, Rioja, Zinfandel, Shiraz
- 1 lemon, cut into wedges or wheels
- 1 orange, cut into wedges or wheels
- 1 lime, cut into wedges
- 1 granny smith apple, cut into 4ths, core removed and sliced thin
- 2 tablespoons sugar
- Splash of orange juice or lemonade
- 1 ½ ounces brandy
- 1 bottle ginger ale, I like Rachel's ginger beer (low cal - use one grapefruit la croix)
- 1 pound small marble potatoes
- ½ lb. young Manchego cheese, cut into 1" cubes
- 5-6 cloves of garlic
- 1 sprig of thyme, leaved picked
- 2 cups extra-virgin olive oil

- 2 boneless, skinless, chicken thighs
- 6 ounces of green beans
- 1 generous pinch saffron threads (loosely packed ¼ tsp.)
- 1 red bell pepper or 1 sweet Italian green pepper like an anaheim
- 3 medium red tomatoes, seeded then grated on a box grater (1¾ cups) , or 2-3 canned tomatoes in juice
- 1 teaspoon rub with love smoked paprika
- 6 cups chicken stock
- 2 cups bomba rice or Paella rice (arborio will work in a pinch)
- ½ yellow onion
- ¼ cup white wine
- 2-3 sprigs rosemary

#### Culinary Terminology:

- *Julienne*: a traditional knife cut - 1/8" x 1/8" x 2". For our purposes, this doesn't need to be fancy, just all consistently sized
- *Diced*: small chopped vegetables cut into cubes from a julienne cut
- *Sauté*: to cook over medium-high heat, with a minimal amount of oil
- *Simmer*: refers to the temperature of boiling water. Technically a simmer happens from 180-200 F, while anything hotter than that is referred to as a boil.
- *Socarrat*: The slightly burnt, crunchy and delicious layer of rice that forms on the bottom of a properly cooked paella.
- *Sofrito*: a cooked mixture of peppers, tomatoes and onion, cooked slowly and reduced to a caramelized mixture.
- *Minced*: cut up into very small pieces