



## PAELLA A LA MANUELA ESTILO SALAMANTINO

¼ medium onion cut in small pieces  
½ a green or red pepper cut in slivers  
1 peeled tomato in small bits

Sauté the above in sunflower oil to cover pan and cook on low heat until onions are golden. (A paella pan is used on most occasions for the total preparation, but any large pot or frying pan can be used).

½ pound fresh tuna or other firm fish, skinned boned, cleaned and cut into small bits.  
4 or 5 chicken wings cut at joint and partly skinned  
½ pound squid  
¼ - ½ pound medium shrimp shelled  
6 – 8 small cherrystone clams thoroughly rinsed of any sand or dirt  
½ pound mussels, completely cleaned and scraped of any beard or barnacles  
¼ pound chorizo or pork sausage cut into small bits

Add chicken and pork to onion mixture. Cook until completely done over medium heat and do not burn the skin. Add remaining ingredients to (paella) pan and stir gently. Add one handful green unsalted olives.

3 cups rice  
2 bouillon cubes of beef  
3 T garlic and parsley pesto (paste)  
Pinch saffraon

While preparing the paella, have a pot of water kept at a rolling boil. Carefully stir rice into the paella and coat with the mixture. Slowly add 4 cups boiling water. At the same time, add the bouillon cubes and pesto and saffron. Stir quickly to be sure that this will not stick. Only add as much additional water as is needed. Keep paella pan on low heat for 20 to 25 minutes. Test the rice as it should be *al dente*. Turn off the heat and cover with a dish towel for 5 minutes. Decorate with red pimentos and serve immediately.