

two parts, sautéing the peppers with the onions in the roasting pan but adding the tomato paste and aromatics (toasted first to deepen their flavor) to the cooking liquids. Finally, I brought the seasoned broth to a boil in a saucepan so that it would quickly simmer when I poured it into the roasting pan.

Finally, the proteins were spot-on, but I took a couple of extra steps to ensure that the rice cooked evenly from top to bottom, periodically shuffling the pan around over the fire to avoid any hot spots and scraping a corner of the rice with a spoon to track the socarrat development. When the grains were almost cooked through, I scattered thawed frozen peas over the surface (they would add sweet pop and color) and covered the grill so that the trapped steam would heat them through and finish cooking any underdone grains at the surface.

The finished paella was a stunner—as impressive to eat as it was to behold. And now that I had the blueprint for making it successfully on the grill, I wasn't sure I'd ever go back to the indoor version.

PAELLA ON THE GRILL

SERVES 8

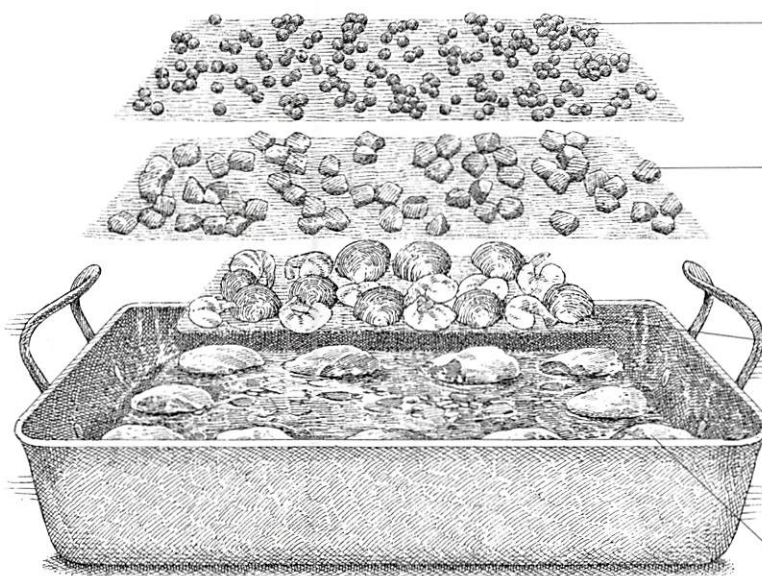
This recipe was developed using a light-colored 16 by 13.5-inch tri-ply roasting pan; however, it can be made in any heavy roasting pan that measures at least 14 by 11 inches. If your roasting pan is dark in color, the cooking times will be on the lower end of the ranges given. The recipe can also be made in a 15- to 17-inch paella pan. If littlenecks are unavailable, use 1½ pounds shrimp in step 1 and season them with ½ teaspoon salt.

- 1½ pounds boneless, skinless chicken thighs, trimmed and halved crosswise
Salt and pepper
- 12 ounces jumbo shrimp (16 to 20 per pound), peeled and deveined
- 6 tablespoons extra-virgin olive oil
- 6 garlic cloves, minced
- ¾ teaspoon hot smoked paprika
- 3 tablespoons tomato paste
- 4 cups chicken broth
- 1 (8-ounce) bottle clam juice
- ⅔ cup dry sherry
- Pinch saffron threads (optional)
- 1 onion, chopped fine
- ½ cup jarred roasted red peppers, chopped fine
- 3 cups Arborio rice
- 1 pound littleneck clams, scrubbed
- 1 pound Spanish-style chorizo, cut into ½-inch pieces
- 1 cup frozen peas, thawed
- Lemon wedges

1. Place chicken on large plate and sprinkle both sides with 1 teaspoon salt and 1 teaspoon pepper. Toss shrimp with 1 tablespoon oil, ½ teaspoon garlic, ¼ teaspoon paprika, and ¼ teaspoon salt in bowl until evenly coated. Set aside.

A Blueprint for Paella on the Grill

Producing perfectly cooked paella on the grill isn't hard; it just takes some planning as to exactly where and when to add each element.



PEAS

Scattered across the surface at the end of cooking, the peas stay plump.

CHORIZO

Added before the liquid is absorbed, the precooked cured sausage warms through without drying out.

SHRIMP & CLAMS

Partially submerging the shellfish in the simmering liquid in the center of the pan ensures that they stay warm without overcooking.

CHICKEN

After being seared on the grill, the thighs are arranged around the pan's cooler perimeter, where they cook through slowly and gently.

LARGE ROASTING PAN

Thanks to the roasting pan's generous surface area—nearly triple that of a Dutch oven—the rice develops lots of the prized crust called *socarrat*. (Don't worry; the pan won't burn.)

2. Heat 1 tablespoon oil in medium saucepan over medium heat until shimmering. Add remaining garlic and cook, stirring constantly, until garlic sticks to bottom of saucepan and begins to brown, about 1 minute. Add tomato paste and remaining 1½ teaspoons paprika and continue to cook, stirring constantly, until dark brown bits form on bottom of saucepan, about 1 minute. Add broth, clam juice, sherry, and saffron, if using. Increase heat to high and bring to boil. Remove saucepan from heat and set aside.

3A. FOR A CHARCOAL GRILL: Open bottom vent completely. Light large chimney starter mounded with charcoal briquettes (7 quarts). When top coals are partially covered with ash, pour evenly over grill. Using tongs, arrange 20 unlit briquettes evenly over coals. Set cooking grate in place, cover, and open lid vent completely. Heat grill until hot, about 5 minutes.

3B. FOR A GAS GRILL: Turn all burners to high, cover, and heat grill until hot, about 15 minutes. Leave all burners on high.

4. Clean and oil cooking grate. Place chicken on grill and cook until both sides are lightly browned, 5 to 7 minutes total. Return chicken to plate. Clean cooking grate.

5. Place roasting pan on grill (turning burners to medium-high if using gas) and add remaining ¼ cup oil. When oil begins to shimmer, add onion, red peppers, and ½ teaspoon salt. Cook, stirring frequently, until onion begins to brown, 4 to 7 minutes. Add

rice (turning burners to medium if using gas) and stir until grains are well coated with oil.

6. Arrange chicken around perimeter of pan. Pour broth mixture and any accumulated juices from chicken over rice. Smooth rice into even layer, making sure nothing sticks to sides of pan and no rice rests atop chicken. When liquid reaches gentle simmer, place shrimp in center of pan in single layer. Arrange clams in center of pan, evenly distributing with shrimp and pushing hinge sides of clams into rice slightly so they stand up. Distribute chorizo evenly over surface of rice. Cook (covered if using gas), moving and rotating pan to maintain gentle simmer across entire surface of pan, until rice is almost cooked through, 12 to 18 minutes. (If using gas, heat can also be adjusted to maintain simmer.)

7. Sprinkle peas evenly over paella, cover grill, and cook until liquid is fully absorbed and rice on bottom of pan sizzles, 5 to 8 minutes. Continue to cook, uncovered, checking bottom of pan frequently with metal spoon, until uniform golden-brown crust forms, 8 to 15 minutes longer. (Rotate and slide pan around grill as necessary to ensure even crust formation.) Remove pan from grill, cover with aluminum foil, and let stand for 10 minutes. Serve with lemon wedges.

See the Setup

A step-by-step video is available at CooksIllustrated.com/aug16

