

Christmas Recipes: Main Dishes. No.4 of 12 - Seafood Paella

Article Rating: NA

Submitted by: articlediner on 2007-01-04 and viewed 28 times.

Total Word Count: 355

Author Rating:

Sample of Content:

A christmas recipe main dish to try on your friends and relatives. Something different.

Content:

Christmas recipe serves: 12

Preparation time: 10 minutes

Cooking time: 40 minutes

Calories per serving: 605

Not suitable for freezing

Christmas Recipe Ingredients: Onions or shallot: 225 g (8 oz)

Celery, 125 g (4 oz)

Garlic cloves, 3

Fish stock, 1.1 litres (2 pints)

White wine, 300 ml (10 fl oz)

Saffron, 1.25 ml (quarter tsp)

Bay leaf, 1

Fish fillets, skinless, cod, salmon, haddock 450 g (1 lb)

Rice, wild 125 g (4 oz)

Olive oil, 50 ml (2 fl oz)

Rice, long-grain, 350 g (12 oz)

Salt and pepper

Butter, 25 g (1 oz)

Mushrooms, wild in oil, drained 280 g jar

Mushrooms, brown-cap 125 g (4 oz)

Watercress, 2 bunches

Prawns, King, peeled, cooked 500 g (1 lb)

Christmas Recipe Instructions:

Crush peeled garlic, chop the celery and the onions. Combine the fish, bay leaf, wine, saffron and stock. Heat till biling and stand for 10 minutes. Sieve off the fish and keep the liquid. Fork the fish into large pieces.

Prepare cooked wild rice in salted boiling water. About 40 minutes. Remove from the liquid and keep.

At the same time, cook the garlic, celery and onions in the oil until soft. Add long-grain rice, heating for a couple of minutes before introducing the stock and bringing to the boil. Add seasoning and cook with a lid on at 200 degrees centigrade (400 F) for about 30 minutes.

Cook all the mushrooms in butter for about 2 minutes. Take out the mushrooms, add the watercress and stir for about two minutes, till floppy.

Mix the prawns, fish, watercress, mushrooms and wild rice into the long-grain rice. Season to taste and warm in oven for another minute.

Then serve.

(c) Paul Curran, CEO of Cuzcom Internet Publishing Group and webmaster at Gifts-for-Christmas.com, bringing you recipes and [unique gifts for christmas](#) including their [online home collectibles](#) and [russian gifts](#) stores.

This article may be published electronically or in print in its entirety as long as the author bylines in the resource box are included and urls kept live. A courtesy copy of your publication or web page URL would be appreciated.

Article Source: <http://www.ArticleDiner.com/>

About the Author:

Paul Curran