

Paella Base

Paella Base			
Ingredients:	1x	2x	Unit of Measure
Yellow Onions (3/4" dice)	1	2	cup
Red Peppers (3/4" dice)	1	2	cup
Pablano Peppers (3/4" dice)	0.5	1	cup
Celery (3/4" dice)	1	2	cup
Olive Oil Blend	0.5	1	oz
Garlic (minced)	0.5	1	oz
Spanish Chorizo (remove skin and pulse)	1	2	each
Canned Tomato (lightly pulsed)	7	14	oz
Chicken Stock	1.5	3	cup
Kosher Salt	2	4	pinch
Cayenne Pepper	1	2	tsp
Paprika	1	2	tsp
Granulated Sugar	1	2	tsp
Onion Powder	0.5	1	tsp
Garlic Powder	0.5	1	tsp
Procedures:			
1. Place oil in tilt skillet, make sure pan is hot and add onion, peppers and celery.			
2. Sweat vegetables until broken down & melted, add garlic and Spanish chorizo			
3. Combine remaining ingredients, whisk together until well incorporated.			
4. Once whisked, add to pot with vegetables and sausage.			
5. Let simmer on low for 25-30 minutes until desired consistency is reached.			
** Adjust seasoning if needed. Add water if needed to make final recipe the correct yield			
Yield: 1x=1 quarts 2x=2 quarts			
Shelf Life: 5 days			