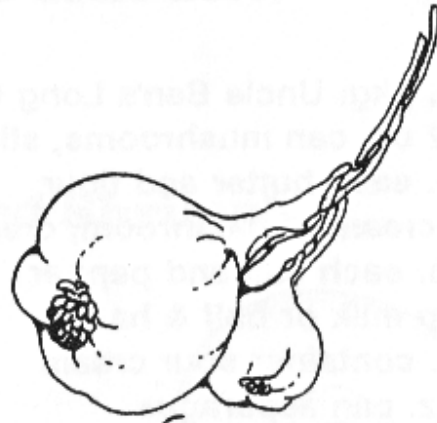


"Pequod II"s Paella"

- 6 cloves garlic
- 3 tbsp. fresh chopped oregano or 1 tbsp. dry
- 1 tbsp. pepper corns or 2 tsp. ground pepper
- 1 tsp. salt
- 1tbsp. vinegar
- 6 tbsp. olive oil
- 1 1/2 lbs. firm fish fillets in 3" chunks or 4 chicken leg quarters
- 1/2 lb. chorizo sliced
- 1 onion chopped
- 1 green pepper chopped
- 1 lb. peeled large shrimp
- 1/2 lb. cleaned squid
- 1 tbsp. capers
- 1 tsp. coriander
- 3 tbsp. tomato sauce
- 2 cups rice (or use pkg. yellow rice)
- 4 cups water
- 1/4 tsp. saffron



Preheat oven to 375 degrees. crush together the oregano, garlic, salt, pepper corns, vinegar, and 2 tbsp. olive oil. Rub the fish or chicken with the mixture. Heat the remaining olive oil in a dutch oven or large covered skillet over medium heat. Brown the fish or chicken and set aside. Combine the chorizo, onions, green pepper, capers, squid, and saute 10 minutes. Add rice, saffron, tomato sauce and saute for 5 more minutes. Add shrimp and place in oven, THEN add water, (it makes the trip to the oven easier) cover and cook 45 minutes. Serve with "*Ahab's Black Bean Salad*" and follow with "*Captain Dave's Creme Caramel*".

David Oppenheimer
"Pequod II"