

Arròs al Forn

Oven-Baked Rice

Ingredients:

1/2 cup dried or 1 1/4 cup canned garbanzo beans
2 1/2 teaspoons salt
1 tablespoon olive oil
2 oz. salt pork, sliced
4 whole sausages
(such as Italian sweet, white Spanish butifarra or other savory sausage)
1 medium baking potato, cut into 1/4 inch-thick slices
1 cup short-grain (Arborio) rice
1 teaspoon paprika
Pinch saffron
1 tomato, cut into 8 wedges
2 cups beef broth or water
1 head garlic

Directions:

1. If using dried garbanzo beans, soak overnight in water to cover.
Drain; cook in water to cover with 1 teaspoon of the salt for 45 to 60 minutes or until tender.
Drain; cool.
2. Heat oven to 325°F.
Heat oil in large cazuela (a wide, shallow earthenware casserole) or ovenproof skillet over low heat until hot.
Add salt pork and whole sausages;
cook until sausages are browned but not thoroughly cooked.
Remove sausages from cazuela; drain on paper towels.
3. Increase heat to medium; add potato slices to cazuela; cook until browned.
Add garbanzo beans, rice, paprika and saffron; sauté several minutes.
4. Stir in tomato, beef broth and remaining 1 1/2 teaspoons salt.
Bring to a boil.
Return sausages to cazuela; place head of garlic in center of mixture.
5. Bake 20 minutes or until rice is almost done but still chewy.
Remove from oven; cover lightly with foil.
Let stand 5 to 10 minutes before serving to finish cooking.

4 to 6 servings