

paella

- 1 Tbs. salt, plus more, to taste
- 4 live lobsters, each about 1¼ lb.
- 2 Tbs. olive oil
- 1 large yellow onion, chopped
- 2 garlic cloves, minced
- 2 fennel bulbs, cut into ½" dice
- 2 cups Calasparra rice
- ⅓ cup pastis, such as Pernod
- ¼ tsp. crumbled saffron, soaked in
1 Tbs. lemon juice
- 1 cup sliced piquillo peppers
- Freshly ground pepper, to taste
- 1 Tbs. chopped fresh flat-leaf parsley
- 1 Tbs. chopped fresh tarragon
- Lemon wedges for serving

Fill a large bowl with ice and water. Bring a large pot three-fourths full of water to a boil over high heat. Add 1 Tbs. salt and lobsters, cover and cook until shells are red, 7 min. Transfer lobsters to ice water; reserve 5 cups cooking liquid. Remove meat from lobsters, slice tail meat in half lengthwise and refrigerate meat. Position rack in center of oven; preheat to 425°F. In a bistro pan or other large pan over medium-high heat, warm oil. Add onion and garlic and sauté, stirring, until translucent, 3-4 min. Add fennel and sauté, stirring, until tender, 3-4 min. more. Stir in rice, reserved liquid, pastis, saffron mixture and piquillo peppers; season well with salt and pepper. Bring to a simmer, cover, transfer to oven and bake 15 min. Remove lid and bake until rice is just tender, 12 min. more. Remove pan from oven, nestle lobster meat in rice, cover and let stand 4-5 min. Sprinkle with parsley and tarragon and serve immediately with lemon wedges. Serves 4-6.

