



## Cooking in Cost Rica, pt.1

tastes and travels.

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### Abstract

I was given the wonderful opportunity to go to Costa Rica for 3 weeks upon my graduation from Grad School. This series will share some of the wonderful food I learned to make on the way!

### Bienvenidos!

I was so pumped. I have always wanted to go to Costa Rica, and this was the perfect opportunity to explore the culture. Obviously I wanted to cook a ton while I was there.



The beaches of Herradura

The first time I went to cook, I decided to make Paella. I gathered some great ingredients, chopped everything up, and went to start cooking the rice... but the gas is out on the stove. What am I going to do? I look around, and act quick... there's a rice cooker. news flash: rice cookers aren't just for cooking rice.



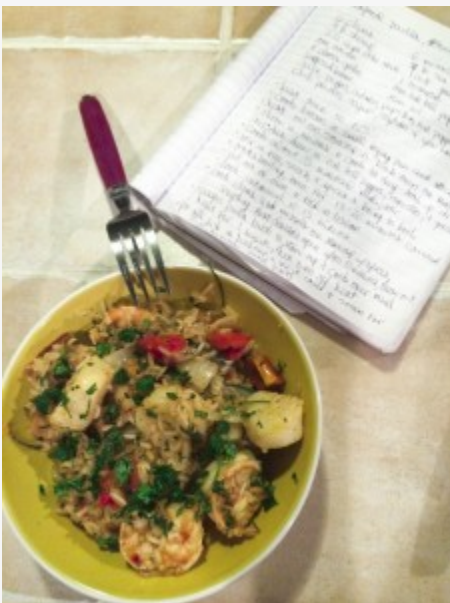
Checking on the rice as it cooks, folding in bacon.

Here's my recipe for rice cooker paella; You need, 1 cup Jasmine Rice 1 Onion 1 Tomato 4 Cloves Garlic 1 Red Bell Pepper Bacon Olive Oil 1/4 LB each: Clams, Mussels, Shrimp, Sea Scallops, Fish if you want it To taste (just what I like to use): Salt, Pepper, Adobo, Paprika, Red Pepper, Chilli Powder, Tajin, Safron.



Adding steamed veggies to the paella

The recipe itself is extremely easy. Chop all ingredients to necessary size. slice bacon into slivers and set aside. Add rice into rice cooker. Add water as needed, spices, and seafood. Make sure the seafood is on top. Any mussels or clams that don't open during cooking, throw away. Put chopped veggies in the steamer that fits into the top of the rice cooker. Cover, and cook on normal setting for approximately 20 minutes. Uncover, mix in bacon. Cook on normal for another 10 minutes. Mix veggies in with rice. That's it! This was such a simple recipe, and it was seriously delicious.



Finished paella! It was so yummy!