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## Arroz con Pollo

Serves four, with leftovers.

Ingredients:	
2 Tbs. olive oil; more as needed	1- ½ lb. chicken parts, patted dry and liberally seasoned with coarse salt and freshly ground black pepper
½ to 1 lb. sweet or hot Italian sausage, cut in 2-inch pieces	1 small onion, chopped
1 medium green or red bell pepper, cut in ½ -inch dice	4 cloves garlic, minced
1 tsp. ground cumin	¼ tsp. paprika
¼ tsp. chili powder	½ tsp. ground turmeric ( <i>optional</i> )
½ cup peeled, crushed tomatoes ( <i>can use canned</i> )	½ cup dry white wine or beer
1 bay leaf	2 cups medium-grain rice
2¼ cups water	

In a deep, heavy-based pot (such as a Dutch oven), heat the oil on medium high. Sauté the chicken, in batches if necessary, until golden on all sides, 7 to 10 min. Transfer the chicken to a platter. Sauté the sausage until browned, about 3 min. Transfer the sausage to the platter. Pour off and discard the excess oil, leaving about 1 Tbs. in the pan.



Reduce the heat to medium and sauté the onion, pepper, and garlic until softened, about 5 min. Return the chicken and sausage to the pot and add the cumin, paprika, chili powder, and turmeric, if using, stirring to distribute the spices. Cook for 1 min. and then add the tomatoes, wine (or beer), and bay leaf. Increase the heat to medium high, stir, and cook for 2 min. Add the rice and water. Bring to a boil, cover, and reduce the heat to a simmer.

Cook until the rice is done and the liquid is absorbed, about 25 min. (If the rice is done but still very soupy, remove the cover and cook very gently until the liquid evaporates, taking care not to burn the rice.) Give a toss and then let sit for 5 min. before serving.