



River Recipes

All the ingredients found in these delicious recipes can be found at your local Weis Market – Where Freshness Matters.



Seafood Paella & Traditional Mojito

In matters of cookery there are not a number of principles, there is only one, and that is to satisfy the person you are serving.

-Marie-Antoine Carême (French Chef 1783-1833)

Seafood Paella

3 cloves of garlic, smashed
1 # of angel hair pasta, broken in half
½ # mussels, cleaned and washed very well
½ # clams, cleaned and washed very well
½ # scallops, cleaned and washed very well
½ # shrimp, peeled and deveined
½ cup jumbo lump crab meat
3 bottles of clam juice, heated in a sauce pan
*1/3 cup annato seed oil (see note)

Using a large skillet with high sides, heat oil or annato seed oil- add garlic and let the garlic turn slightly brown and then remove from the pan. Keep it handy for later use. Place the mussels and clams in the pan. Add about 2 cups of the clam juice, cover the pan with a lid and steam the mussels and clams until they start to open. Add the shrimp and scallops, cook the shrimp until pink. Add the pasta and the rest of the liquid until the pasta is covered. Chop the smashed garlic and add that to the pan. Toss in the crab meat and heat until all the pasta is cooked all the way through. Season with salt and pepper to taste and add a bit of parsley for color if desired.

*Annato seed oil
1 cup of olive oil
3 Tbsp Annato seeds

Heat the seeds in the a saute pan with the oil until it turns a golden yellow color. Only a few minutes...then it will ruin the oil.

Traditional Mojito

Muddle 8-10 mint leaves in 3/4oz each of fresh lime juice and simple syrup. Add 1 1/2oz light rum, splash sour mix, and shake. Top off with soda water, garnish with lime wheel and mint sprig.

For blood orange, add 1 oz blood orange purée

For Ginger pear, muddle pear slice with mint, add fresh ginger, and sub pear vodka for rum

Can also use 1 oz any fruit purée, prickly pear is good, garnish with sugar cane.

For a special treat, try adding basil and watermelon puree to the above traditional mojito blend and have fun in the sun!