

SPICY SEAFOOD POT

{SERVES 6-8}

INGREDIENTS:

- 12 mussels
- 1 big fillet firm white fish, chopped into chunks
- 300g rice (parboiled works a treat) 1 punnet baby tomatoes
- 2 chillies, chopped
- 1 tin tomatoes
- 2 cups chicken stock
- 1 big onion, chopped
- 4 cloves garlic, crushed
- 3 T Dax's Special Spice Mix
- 1 lemon
- 1 T sugar
- 2 smoked sausages, sliced
- Fresh origanum
- Olive oil for cooking

METHOD:

1. Prepare and light your Cobb Cooker with 1 CobbleStone [see fuel].
2. Place the Frying Dish and the Dome Cover on your Cobb Cooker and let it heat up for at least 5 minutes.
3. Sauté the onion and garlic for 10 minutes until soft with the Dome Cover on.
4. Add the chilli and Dax's Special Spice Mix and fry for a few minutes until fragrant. Add the rice and sauté for 5 minutes, add 1 cup of stock, the tinned tomatoes and the sugar.
5. Close the Dome Cover and let it simmer for about 20 minutes.
6. Check after 10 minutes and if it looks dry, add more stock as needed to create quite a wet rice.
7. Then add the sausages, baby tomatoes, 1 T fresh origanum, mussels and fish and close the lid again.
8. Allow to simmer for 15-20 minutes and season well, adding a good squeeze of lemon juice to taste.
9. Serve with fresh origanum and lemon wedges.

PLEASE NOTE: The Cobb Supreme does not come with a Frying Dish accessory and therefore you will not be able to make this dish.

FUEL:

- Cobb Compact - 1 CobbleStone
- Cobb Premier - 1 CobbleStone or 10 briquettes
- Cobb Supreme - 1 CobbleStone or 10 briquettes
- Cobb Premier Gas - Medium to maximum heat.

