



risotto;

1. (riz-oh-toh) *noun*. Rice, onions and butter cooked in broth and wine to a creamy consistency.
2. Produces 6 servings.
3. Preparation 1 hour 15 mins.
4. Oven temperature set to --.

Ingredients;

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|------------------------------------|-------------------------------|
| 2 c. arborio rice | 48oz. chicken broth |
| 1 medium onion, diced | ½ c. (1 stick) butter |
| 2-3 Tbsp. olive oil | 1 c. parmesan/pecorino romano |
| 1½ c. white wine (sauvignon blanc) | |

Instructions;

1. Add ¼ c. butter to a dutch oven and melt. Add in onion and cook until tender.
2. Meanwhile, heat the chicken broth in a pot on another burner.
3. Add enough oil to coat the bottom of the pot and add any other ingredients that need to cook down (mushrooms, squash, etc.)
4. Make sure oil is hot and add Arborio rice to the pot. Stir occasionally. Cook until clear with a center dot of white; listen for a popping sound.
5. Add the wine and stir constantly, until you can pull your spoon through the rice and the liquid does not flow into the empty space.
6. Now add the chicken broth ½ c. at a time, and cook down until absorbed. Do this until all the broth has been added.
7. Take pot off the heat, and add ¼ c. butter, stirring to melt. Add in cheese and mix together.