

Ian's Risotto

Category: Italian

Servings: 4

Rating: 9

Source: Ian Smith

Description:

Add shrimp that have been brined to make them sweet and this dish is fabulous! Side dishes of baked salmon or grilled chicken go well with it as well.

Ingredients:

1 shallot	2 large, minced
1 white wine	1/4 cup
1 arborio rice	2/3 cup
1 chicken stock	2-3 cups
butter, unsalted	2 tablespoons
red bell pepper	1/2, diced
1 shiitake mushroom	6 ounces, sliced (crimini as alternate)
1 pepper	to taste
1 parmesan cheese	1/8-1/4 cup, grated
1 parsley	2 tablespoons

Instructions:

Sauté half the shallots in half the butter until are softened and just starting to brown, then add the mushroom and continue cooking until they are partially cooked and have reduced in size. Add the red pepper and continue cooking until it has softened. If including shrimp, add them just after the red pepper and cook until they turn colour. Turn off the heat and set aside until ready to use.

Sauté the rest of the shallots in the rest of the butter until they are translucent, then add the rice and stir to coat. Add the white wine and reduce until the rice is still moist but there is no standing liquid. Add hot chicken stock in small batches, allowing the rice to incorporate the liquid, stirring regularly until the rice is nearly al dente.

Stir in the onion/mushroom mixture, cheese, and parsley. Continue cooking until the risotto is hot again and the rice is al dente. Season with pepper and add more chicken stock if needed to keep the risotto from being too dry.

Serve immediately.