

THE CARE AND FEEDING OF AN **ALMOST ADULT**



RISOTTO

AS A MAIN COURSE

INGREDIENTS:

- 5 tablespoons unsalted butter
- 1 small onion, finely chopped
- 2 cups Arborio rice (no substitution)
- 1/2 cup white wine
- 6 cups stock (we use vegetable stock)
- 1 teaspoon salt (omit if you use salted butter)
- Grated Parmesan cheese
- Pepper to taste

DIRECTIONS:

- ✓ Melt 3 tablespoons butter in a heavy, large skillet. When it is bubbling, add the onion. Cook for 2-3 minutes; do not let the onion brown.
- ✓ Start another pan with stock, keep it at a simmer.
- ✓ Add the rice to skillet and stir well; make sure rice is well-coated with butter; do not let it turn brown.
- ✓ Add the wine and let it almost cook away.
- ✓ Start to add stock, one-half cup at a time to the skillet. Let each half cup of stock cook away before adding more; stir constantly. Add salt. When the rice is done, stir in the remaining 2-3 tablespoons of butter and a little grated Parmesan cheese. Serve at once.
- ✓ Add-ins: What do you have around? Mushrooms are a classic. Other vegetables? Shrimp? If it's tasty, it will be great in your risotto.