

Pat's Risotto  
(Food Talk September 19th, 2016)

Ingredients

1 tbsp. butter or olive oil  
2 tbsp. finely chopped onion or shallot  
1/2 cup Arborio or Carnaroli rice  
1/3 cup white wine  
2 1/2 - 3 cups chicken broth

Directions

1. Add broth in saucepan and warm over med heat.
2. In a separate pan melt butter, add chopped onion and cook stirring a few times until onion is translucent. Add rice and stir to combine, cook for another minute or two.
3. Add white wine, stir to combine and cook until wine is nearly evaporated.
4. Add chicken broth, a 1/2 cup at a time, stirring until broth is nearly absorbed, then continue adding broth 1/2 cup at a time and stirring until rice is cooked. Total cooking time will be about 15-20 min.
5. When rice is done stir in 1/3 cup grated parmesan cheese.