

MUSHROOM RISOTTO

(Almost Hands-Free)



Ingredients:

3¼	Cups	Vegetable Stock
3	Tablespoons	Butter, divided
¾	Cup	Onion, chopped
1	Cup	Mushroom, chopped
¼	Teaspoon	Salt
1	Medium	Garlic Clove, chopped fine
1	Cup	Arborio Rice
½	Cup	White Wine
1	Tablespoon	Dried Chives, chopped

Directions:

1. Bring stock to a boil. Reduce heat to low and keep warm.
2. Heat 2 tablespoons butter in a Dutch oven until melted. Add onion, mushroom and salt, stirring frequently until the onion has softened and mushrooms have lost most of their liquid.
3. Add garlic and stir until fragrant, about 30 seconds. Add rice and cook, stirring frequently until grains are translucent around the edges – about 3 minutes. Add the wine, stirring constantly until it is absorbed – about 2 minutes.
4. Add 3 cups of the hot stock into the rice, reduce heat to medium-low, cover and simmer until almost all of the liquid is absorbed – about 16 to 18 minutes – stirring every 5 to 6 minutes.
5. Add the remaining ¼ cup of the hot stock to the rice and stir constantly for about 3 minutes until the mixture becomes very creamy. Remove from heat, stir in chives, cover and let stand 5 minutes.
6. Remove cover, stir in remaining 1 tablespoon of butter and season with additional salt and pepper, if desired.