

MUSHROOM RISOTTO

Makes 6-8 servings



INGREDIENTS

Filling

8 cups vegetable, chicken, or mushroom broth
1/4 cup unsalted butter, plus additional
2 tablespoons olive oil
2 cups chopped onions
10 ounces mushrooms (white, baby portobello, portobello, or porcini)
2 garlic cloves, minced
1 1/2 cups Arborio or short-grain rice
2/3 cup dry white wine (optional)
2/3 cup grated parmesan or white cheddar
Additional vegetables (peas, chopped carrots, celery, etc.)

DIRECTIONS

1. Make the broth. Add all the broth to a stock pot, bring to a simmer. Keep broth warm, just below a simmer, over low heat.
2. Make the risotto. In a separate sauce pan, melt the butter over medium heat, add olive oil. Add chopped onions and sauté until tender and just translucent, about 8 minutes.
3. Add mushrooms and garlic, and sauté until mushrooms are tender and their juice evaporates, about 5 minutes.
4. Stir in rice, let toast for a few minutes.
5. If using, add wine and cook until liquid is absorbed, stirring often.
6. Add one cup of hot broth, simmer over low heat until all the liquid is absorbed, about 3 minutes. Stir continuously.
7. Add broth cup by cup, letting rice absorb each cup of liquid completely before adding the next cup. Continue cooking until rice is tender and the mixture is creamy, about 30 - 45 minutes.
8. Stir in any additional vegetables.
9. Mix in cheese, stir to melt and make creamy. Add butter to keep rice creamy if needed.
10. Salt and pepper to taste. Enjoy!