

Risotto Parmesan



Ingredients:

6	c	Chicken Broth, heated
4	T	Butter, unsalted
½	c	Onion, finely chopped
2	c	Rice (Arborio, Carnaroli, Vialone, or other short-grain rice)
½	c	Dry White Wine

½	c	Parmesan Cheese, grated
1	T	Butter, unsalted

Preparation:

Heat 4-tablespoons of butter in a heavy saucepan. Add the onions and cook until they are translucent. Add the rice and stir until it is well coated with butter. Add the white wine, and stir continually over medium heat until it is absorbed.

Add ½-cup of hot broth, stirring as it is absorbed. Continue adding ladles of hot broth, and stirring continuously for about 20- to 25-minutes, or until the rice is cooked *al dente* (slightly firm to the teeth). Remove from the heat and mix in the Parmesan cheese. Top with 1-tablespoon of butter.

Serve with additional Parmesan cheese in a condiment bowl.

Yield: 4-6 servings

NOTE: This basic risotto recipe that can be built on by adding almost anything from vegetables to seafood.

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