



Risotto

Ingredients

- 2Tbs Butter
- 1 medium onion, cut into small dice (approximately ¼ inch)

- 2C Arborio rice

- 1/2C White wine

- 2 Sprigs of Thyme

- 7C Chicken stock, hot

- 4Tbs (1/2 stick) butter or more if you like
- 1C Freshly grated Parmesan cheese, plus more for sprinkling or more if you like
- TT Salt and Pepper

Method:

In a 12 to 14-inch skillet, heat the butter over medium heat. Add the onion and cook until translucent but not browned, 8 to 10 minutes. Once the onions are translucent add the rice and stir with a spoon until toasted and opaque, 3 to 4 minutes.

Add the wine to the toasting rice ensuring that it is all cooked off before you add any stock. Add a 6-ounce ladle of the chicken stock and cook, stirring, until it is absorbed. Add in two sprigs of thyme. Continue adding the stock a ladle at a time, waiting until the liquid is absorbed before adding more. Cook until the rice is tender and creamy and yet still a little al dente, about 15-20 minutes. Remove the thyme. **See Note Below** Remove from heat and stir in the butter and cheese until well mixed. Season to Taste with salt and pepper. Portion risotto into 4 warmed serving plates, serving with extra cheese.

Note: This recipe is the base for all risottos. For instance if you wanted to make this a chicken and grilled asparagus you would cook the chicken and asparagus separately then add them hot, toss them with the risotto then finish it by adding the cheese and butter.

Note: You may not need all of the stock

Legend

tsp=teaspoon

C=Cup

Tbs=Tablespoon

TT=To Taste