



Vindale Mushroom Risotto

Prep: 15 min

Cook: 30 min

INGREDIENT LIST:

- 6 T butter/margarine
- 1.5 C Arborio rice
- 1 C white wine
- 4 C chicken broth
- 1 C shredded Parmigiano Reggiano cheese
- 1 C of cremini/baby portabella mushrooms, chopped and sauteed
- Sea salt, to flavor

RECIPE INSTRUCTIONS:

1. Warm up a large skillet on medium heat and melt the butter.
2. Pour in Arborio rice and stir, coating the rice.
3. Pour in 1C white wine and stir
4. When rice has absorbed most of the wine, pour in 1C chicken broth and stir
5. When most of the chicken broth has been absorbed, continue to pour 1C at a time until done. Rice should now begin to become a creamy texture.
6. Add 3 T of butter/margarine and shredded parmesan cheese. Do not walk away from the rice during the stirring process to avoid scorching or burning.
7. When risotto is a very thick, creamy mixture, remove from heat.
8. Add sauteed mushrooms over the risotto (or stir in with butter and parmesan) and serve

