

CORN AND YELLOW TOMATO RISOTTO WITH SHRIMP

Source: Amanda Hesser NY Times Cookbook

Prepared by: Rhonda O'Dell, August , 2016

Serves 3

5 to 6 cups vegetable or chicken broth

2 teaspoons olive oil

½ cup chopped onion

1 cup Arborio rice

½ cup dry vermouth

Salt

½ pound ripe tomatoes, preferably yellow

10 ounces cooked shrimp, cut in half

2 cups corn (from 3 ears)

¼ cup chopped basil

½ cup plus 2 tablespoons coarsely grated Parmesan cheese, plus more for serving

Freshly ground black pepper

Bring the broth to a simmer in a medium saucepan; keep at a low simmer.

Heat the oil in a nonstick pot. Add the onion and sauté until it takes on a little color. Add the rice, stirring until it is well coated and lightly toasted. Stir in the vermouth and cook until it has evaporated, a couple of minutes.

Add about a cup of the broth and cook over medium-high heat, stirring often, until the liquid has been absorbed (if it becomes difficult to manage, turn the heat down to medium). Repeat until the rice is tender but firm, seasoning with salt as you go.

While the rice simmers, core and coarsely chop the tomatoes. About 2 minutes before the rice is done, add the shrimp, corn kernels, tomatoes, and basil and stir well. (You may not need to add all of the broth).

Stir the cheese into the risotto. Season with salt and pepper. Serve, passing more cheese at the table.

