

GARLIC RISOTTO

Prepared by: Laura Lutz, February 2020

Source: lidiasitaly.com

7 CUPS OR MORE CHICKEN STOCK, PREFERABLY HOMEMADE
KOSHER SALT, TO TASTE
14 LARGE GARLIC CLOVES, PEELED AND CRUSHED
1 CUP WHITE WINE
5 TABLESPOONS EXTRA-VIRGIN OLIVE OIL
2 SMALL ONIONS, CHOPPED
2 CUPS ARBORIO RICE
2 TABLESPOONS UNSALTED BUTTER, CUT INTO CUBES
½ CUP GRATED GRANA PADANO

Bring the chicken stock to a simmer in a medium saucepan, and season with salt. In a blender or food processor, purée the garlic and white wine.

Heat the olive oil a large, shallow, straight-sided pot over medium heat. Once the oil is hot, add the onions, and cook until they are tender, about 5 minutes. Raise the heat to -medium-high. Add the rice all at once, and stir continuously until the grains are toasted but not colored, about 2 minutes. Add the wine-garlic purée, and cook until the liquid is almost absorbed.

Ladle in about 2 cups of the stock, stir, and cook until the liquid is almost absorbed, about 5 minutes. Ladle in 2 more cups, and again simmer until the liquid is almost absorbed.

Continue cooking and adding stock in this manner until rice is al dente, about 15 to 20 minutes in all. Turn off the heat, beat in the butter, stir in the cheese, and serve.

Laura's Notes: I would make this again, it was better the next day!

