



Mushroom Risotto

Recipe courtesy of UConn Dining Services | dining.uconn.edu/recipes

Makes 4-6 servings

- 1 cup Arborio rice
- 4 cups hot water
- 3 teaspoon chicken base
- 4 tablespoons butter (divided)
- ½ onion diced small
- 1-2 cloves garlic minced
- 1/4 cup white wine
- 1 lb sliced mushrooms
- ½ cup shredded Parmesan cheese
- 1 tablespoon chopped parsley

Method

Begin by dissolving the chicken base in hot water and cook on high until it comes to a boil then drop to a simmer. In a separate pan melt 2 tablespoons butter in sauté pan, and cook sliced mushrooms 5-10 min or until most of the liquid cooks off. Set aside for now. In the same pan, over medium heat, melt the last 2 tablespoons of butter and cook onion until soft and translucent. Add garlic and cook 30 seconds more or until fragrant. Add rice and toast 2-3 min, then turn heat to med/low. Deglaze with wine. At this point, you can slowly start to add stock to the rice ½ Cup at a time. Gently stir to evenly incorporate stock until all liquid is absorbed and repeat until stock is gone. It is important to take your time and not rush this step or your final product will be undercooked, this will take about 20 minutes. Once stock is gone remove from heat and stir in parm and garnish with fresh parsley.