

Asparagus Risotto



METHOD

- Melt 3 TBSP butter in 10" skillet
- Add onions and sauté until tender & lightly browned (about 10 min.)
- Chop asparagus into 1" pieces (reserve tips)
- Stir in asparagus stems & sauté for 5 min.
- Add rice to asparagus & onions and cook for approx. 2 min. to coat
- Add white wine, stirring constantly until liquid evaporates
- Add 1/2 cup broth & continue stirring until most of liquid is absorbed
- Continue adding broth, 1/2 cup at a time, stirring with each addition
- After 10 min of cooking, add asparagus tips & season with salt & pepper
- Continue cooking rice & adding broth as needed (total time 18-20 min)
- Risotto is done when the rice is tender but firm & risotto is creamy
- Remove risotto from heat, stir in cheese & 1 TBSP butter, taste for seasoning
- Serve immediately in heated plates—Serves 4 to 6

INGREDIENTS

4 TBSP UNSALTED SWEET BUTTER
1 CUP FINELY CHOPPED ONION
1 LB. FRESH ASPARAGUS, TRIMMED
2 CUPS ARBORIO OR CARNAROLI RICE
1/2 CUP DRY WHITE WINE
5 CUPS CHICKEN BROTH @ SLOW SIMMER
SALT & FRESHLY GROUND PEPPER
3/4 CUP FRESHLY GRATED PARMIGIANO-REGGIANO CHEESE

